BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
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Introduce your home to the authentic delights of Bertazzoni cooking. These machines from the heart of Italy give you the assurance of fine engineering and the smile of real style.

Whether your kitchen is compact or spacious, contemporary or traditional, Bertazzoni has the cooking machines to suit. Mighty 48-inch ranges, beautiful built-in ovens, clever cooktops and high-performance ventilation hoods come with thoughtful options, accessories and enchanting color choices.

Bertazzoni cooking machines are also designed for the new energy-conscious age with excellent fuel efficiency and proper respect for the environment.

Equipped with the latest gas, electric, induction and control technologies, a Bertazzoni becomes your versatile and reliable kitchen friend, built with the fullest appreciation of food and its importance in your life.

THE ITALIAN WAY

FAMILY CHARACTER
LAND OF RICHES

Family character

There's something very special about these Bertazzoni cooking machines. Their vivid personality, contemporary technology and distinctive design are deeply rooted in a strong and uniquely Italian family tradition that understands equally good engineering and good food.

Bertazzoni is today a byword for style and excellence, selling its products all over the world. The family company is presided over by the fifth and sixth generations – an unbroken line that stretches back to the 19th century and an Italian town called Guastalla near Parma. This is where Francesco Bertazzoni, maker of precision weighing machines for the cheese industry, noticed a new type of wood-burning stove being used for heating railcars on the newly opened railroad from Germany.

Francesco saw the potential of using these stoves in houses, and he and his son Antonio began to make their own version. These were originally only intended for local use, but they worked so well and proved so popular that they were soon being sent all over Italy.

Out into the world

To meet demand, in 1909 the family established a factory close to the Guastalla railroad station. They expanded again in the 1920's as their wood burning stove cookers, sold under the La Germania brand, won awards of excellence as their popularity increased. Napoleone, Francesco's grandson, introduced new mass production techniques he learned while working for Fiat in Turin. In the inter-war years, stove production at the factory soared to 80,000 units.

Surviving the upheavals of the 1930's and 40's, a new revolution in the affairs of the company came about in the 1950's when it began to make its first gas stoves. The clean, instant energy transformed the appeal of the cookers, and the prospects of the company. In 1960's the first exports began. Bertazzoni prospered.

By the turn of the century, the company's cooking appliances were being sold in more than 60 countries around the world. In 2005 the Bertazzoni brand was first introduced in the USA and Canada. New international alliances were forged as the growing network of distributors, dealers and other specialist agents helped move the brand forward and open up new markets.

A sturdily built wood-burning stove from the early 20th century has all the Bertazzoni hallmarks of good design and engineering.

Right: Antonio Bertazzoni, son of founder Francesco, expanded the business at the turn of the last century.

Bertazzoni never forgets that its roots are in the traditions of the Italian family.

The new age

Production in Bertazzoni's large modern manufacturing facility in Guastalla has practically quadrupled since 1998. Now the size of the plant is being increased considerably to boost capacity and add new products.

New vigor and ideas are being embraced in innovative market strategies as the next Bertazzoni generation adds its weight to the international sales and brand management of the company.

For all its modernization and global marketing, Bertazzoni never forgets that its roots are in the traditions of the Italian family, and the culture and style of their country. And that the company remains a specialist in the very personal art of cooking.

Paolo Bertazzoni, who has led the family company's growth worldwide, is involved in the fine detail of production at the company's modern plant in Guastalla.

Land of riches

Bertazzoni's home is Guastalla, near Parma in the region of Emilia-Romagna. This is the Po Valley, the great fertile plain at the heart of Italian agriculture once known as 'the bread basket of the Roman Empire'. From here comes the food that gives Italian cooking its distinctive and delectable qualities so famed around the world.

The fabulously rich soil generates superb grains and grasslands, orchards and vegetables – wheat for pasta, corn for polenta, rice for risottos, peaches, pears, cherries, quince and of course deep red flavorsome tomatoes.

From this land comes great butter and cheese, pork, beef, veal, poultry and game, with fish from the Mediterranean and porcini, nuts and truffles from the foothills of the Apennines.

With traditional skills, these riches are turned into classics such as Parmigiano Reggiano (Parmesan cheese), prosciutto di Parma (Parma ham) mortadella and other piquant cured meats and salamis. The region's vineyards produce Lambrusco, Sangiovese – and Trebbiano, which is also carefully aged into the renowned balsamico di Modena (balsamic vinegar).

Cooking is living

Mealtime in Emilia-Romagna becomes the essential convivial occasion, the foil for conversation and appreciation. Orchestrating the delicious array of the region's produce creates living rituals and traditions, ever reinterpreted to contemporary life.

The meal starts with antipasto, which may feature anything from vegetables with prosciutto or other cured meats to fruit such as pears with Parmesan and balsamic vinegar. Other popular appetisers are bruschetta, fried bread with salami, and caprese (fresh buffalo mozzarella with cherry tomatoes and basil).

The first course (primi) is usually pasta. Cooks of the region are masters of fresh flat pasta, cut into strips to make tagliatelle, left whole to make lasagne or stuffed to make classics such as tortellini, ravioli, cappelletti and a host of other shapes and flavors. They are accompanied by any amount of ragus, from perfumed meat to the many vegetable traditional creations. Alternatively there is the risotto, made with special short-grained rice with almost every flavor.

Parmigiano Reggiano, world-famous classic cheese of the region.

Right: The bountiful land of Emilia-Romagna has been producing food and wine for many thousands of years.

The region is famous for its flat and filled pasta, cooked and finished to perfection with delicate and flavorful sauces and dressings.

The main course (secondi) is based on the region's meats – veal, beef, pork, poultry and game – cooked in many sauces, full of great taste. Seafood appears frequently and fish are served in soups and casseroles or with fragrant Italian oil, garlic and parsley.

The finale consists of fruit, especially home-grown peaches, cherries, and pears, as well as nuts, cakes, gelato and desserts. The wines drunk with this delicious fare are a slightly bubbly Lambrusco from Emilia, or the red Sangiovese and dry white Trebbiano from Romagna.

For further information on the food and cooking of Emilia-Romagna, visit bertazzoni.com/cook-italian

The right machines

In Emilia-Romagna, precision engineering is also in the blood. This is the place where track-winning motorbikes are created, and famous Italian Formula One racers and high-performance roadsters in red and yellow are turned from dream into reality.

This too is the place where clever farm machines for working the productive land are designed and produced. And of course where Bertazzoni machines for cooking the wonderful produce are designed, engineered, manufactured and exported all over the world – along with the food of Emilia-Romagna itself and the essential arts of Italian cooking.

Nowhere else on earth is there a more natural home for producing cooking machines. The home of Bertazzoni.

Markets abound with characteristic produce, from red ripe tomatoes to the finest fresh green beans.

COOKING WITH A BERTAZZONI

GAS OVENS
ELECTRIC OVENS
INTELLIGENT CONTROL
MICROWAVES
GAS WORKTOPS
SEGMENTED COOKTOPS
INDUCTION COOKTOPS
VENTILATION HOODS

Engineered for the art of cooking

A Bertazzoni range from Italy respects and celebrates the art of cooking. Sympathetic engineering is composed into the definitive cooking machine designed with brilliant qualities and features that set it apart. With its high-end fit and finish, it is specified and precision engineered for exceptional reliability and durability.

NEW DESIGN BACKGUARD
HIGH EFFICIENCY WORKTOP DESIGN
DIFFERENT SIZED/POWER BURNERS FOR FLEXIBLE COOKING
DUAL-RING BURNER WITH SEPARATELY CONTROLLED FLAMES
ERGONOMIC DESIGN KNOBS
OVEN CHOICES: GAS / ELECTRIC / ELECTRIC SELF-CLEAN
MULTI-FUNCTION OVEN: CONVECTION / BAKING / BROILING
FULL-WIDTH INFRARED BROILER
TELESCOPIC SLIDE SHELF
SOFT-MOTION DOOR HINGES
FULL-WIDTH STORAGE ON GAS OVEN MODELS
SEAMLESS WORKTOP FOR EASY CLEAN
THERMOCOUPLE GAS SHUT-OFF FOR SAFETY
WORKTOP TAKES MOVABLE GRIDDLE ACCESSORY
STANDARD WOK RING AND SIMMER RING
ADAPTERS FOR COOKING FLEXIBILITY
NEW DESIGN HANDLE
DOUBLE LAMP
HEAVY-DUTY RACKS
TRIPLE-GLASS DOOR
EXTRA LARGE CAVITY
ALL STAINLESS-STEEL CONSTRUCTION
ADJUSTABLE LEGS

Shown here, a Bertazzoni Professional Series all-gas 36 range, in Arancio hand-finished paintwork.

The convection system gives a balanced air flow for even heat distribution for single and multi-level roasting and baking.

Gas ovens

Bertazzoni ranges feature precision gas ovens which are excellent at sealing and retaining moisture in food.

For convection cooking, the fan gives a balanced air-flow which ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It also allows you to lower the temperature setting, reducing weight loss in the food and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. For broiling, the full-width infrared gas grill gives powerful searing and broiling over a large surface area. Electric ignition operates both oven and grill.

Ovens have a large capacity and five rack positions. Telescopic glides help make to loading and unloading shelves easy.

Oven doors have triple-glass insulation for minimum heat loss. New materials are also used to insulate the cavity for greater energy efficiency. Two internal lights give ample illumination at each of the levels.

Cleaning is easy with the removable full-screen inner glass oven window. Ample storage is provided as standard below the oven.

Soft-motion oven doors are specially designed for easy opening and smooth closing, making one- handed operation easier and giving a safer operation.

Electric ovens

Bertazzoni ranges are now also available with electric ovens, in manual clean and self-clean versions. Oven functions are operated electronically, giving precise control between 100°F (38°C) and 500°F (260°C). The self-clean models include a setting for the cleaning cycle which operates at 850°F (455°C).

For convection cooking, the balanced air-flow provided by the heating element around the fan ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It allows you to the lower the temperature setting, reducing weight loss and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. There are nine cooking functions in all, including non-convection baking, convection and turbo, combined convection and broiler, and low-temperature proofing and warming modes.

Ovens have a large capacity and five rack positions. Telescopic glides help make shelves easy to load and unload. Oven doors have quadruple-glass insulation. New, thicker materials insulate the oven cavity to improve efficiency.

Self-clean models have a special lining that helps reduce all grease, fat and other deposits to a residue dust when the cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.

Built-in ovens
In the Bertazzoni built-in electric ovens, heat is provided by four elements – a ring around each fan, a top and a bottom element. Cooking temperatures are constantly monitored and managed between 105° F (40°C) and 500°F (260°C). The infrared grill gives powerful searing and grilling over a large surface area.

For convection cooking, the ovens have the Bertazzoni dual-diagonal convection system providing a balanced airflow and therefore even heat distribution throughout the oven cavity. This prevents hot spots and heat shadows in the the oven cavity. It allows you to reduce the heating temperature, saving on electricity. Food stays moister and healthier, and grease particles do not carbonize.

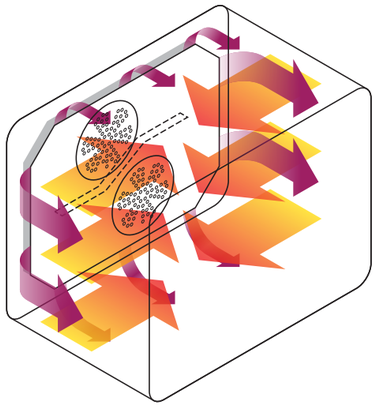
By positioning the fans on the diagonal each can be larger and thus impel a greater volume of air. Baffles and subsidiary vents provide additional air flows to the cavity extremities that would otherwise not be properly reached by the heat. The reduced spin speed of the fans means less turbulence in the cavity.

The Bertazzoni dual-diagonal convection system achieves perfectly directed air flows in precise balance. So when using the oven for more than one dish, the different levels cook much more evenly than in a traditional convection oven.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates with the top and bottom heating elements only. The ovens have a large capacity with seven numbered shelf positions. The bottom shelf is designed with a lowered rack to maximise space. Telescopic glides help make loading and unloading shelves easy.

Oven doors have quadruple-glass insulation. New, advanced materials are used to insulate the oven cavity and improve energy efficiency. The high-quality inner frame trims are in stainless steel.

A special lining allows the oven to self-clean reducing all grease, fat and other deposits to a residue dust when the 850°F (455°C) cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.



The Bertazzoni design ensures a balanced airflow and therefore even heat distribution throughout the oven cavity.

Intelligent control

Built-in electric ovens have programmable micro-processor controlled cooking functions, with assisted cooking modes created by Italian chef consultant Roberto Carcangiu.

The settings memory lets you also manage and build up your own bank of cooking methods. The touch-control interface is intuitive and very simple to use. Alternatively, the oven can be operated entirely manually if desired.

Direct digital control and immediate feedback of the oven functions gives you much greater precision and flexibility than manual controls. It saves energy, reduces loss of weight during cooking, and retains the nutrients in foods better. The result: healthier cooking for better food.

The top-end XT models feature the highly flexible and cook-friendly Bertazzoni Assistant, which turns the oven into the perfect partner to your cooking skills. The Bertazzoni Assistant has been designed so that you, the cook, remain in control. There are no pre-loaded recipes or restrictions on styles of cooking. The system is based on food categories and desired results.

BERTAZZONI ASSISTANT

MANAGE
To use the Assistant, you decide on the main ingredient and the size/weight. You also select the type of cooking, including slow cooking, and the desired finish. At this point the Assistant takes over responsibility and sets the temperatures and oven function.

SAVE
Once the cooking of the particular dish has been completed, you can save it to the oven's memory for future automatic use.

RETRIEVE
The retrieve function allows you to repeat automatically the cooking method of any dish you have previously saved.

Microwaves

There is a choice of Bertazzoni microwave ovens to suit any installation or preference. There is a regular microwave-only oven, a combined multi-function electric and microwave oven, and an over-the-range ventilation model.

Regular microwave
This has a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook.

Combi-microwave
With its family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or broiler heating modes with a microwave boost function to reduce cooking times significantly compared with a conventional oven. In microwave mode it has five power levels.

Controls include pre-set cooking, cooking timer and sensors for reheat, defrost and cook. The oven can also be used for conventional electric cooking if required and includes a full-width electric broiler.

Over-range microwave
The over-the-range ventilation microwave is located above the cooktop or range, saving countertop space and acting as a ventilation hood as well. It has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

The Bertazzoni Professional Series combi-microwave below a 24-inch XV oven.

The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.

Gas worktops

Bertazzoni ranges, range tops and built-in cooktops feature high-efficiency worktops specifically engineered with gas burners in the different sizes, giving your cooking the full versatility and accuracy you need. Bertazzoni's exclusive power burners in brass have independently operated dual burner rings giving anything from a delicate low simmer to full power (less than 600 to 18,000 Btu).

The design of the worktop and the heavy-duty cast iron grates allow pots to be placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking. The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.

The one-touch, child safety ignition system lets you light and adjust burners with one hand.

The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

Bertazzoni's one-piece worktop molding is best-in-class. With sealed burners, no sharp angles or dirt traps, cleaning is fast and easy. Pots are easily moved across the grates.

Accessories include stainless-steel teppan-yaki griddle plates. Wok and simmer ring adapters in cast iron are standard.

The Bertazzoni power burner has dual rings which are independently operated, so you can use the inner ring, the outer ring, or both together for maximum control and flexibility.

Segmented cooktop

These 36-inch (90cm) cooktops are cleverly designed with triple 12-inch (30cm) segments, which are provided in a choice of six combinations of gas, griddle and induction – going from all gas to all electric. The combinations are factory assembled for ease of installation.

The distinctive gas burners are manufactured solid in brass. The design of the segmented hobs has been developed so that they equally suit a kitchen equipped with Bertazzoni Professional Series or Design Series appliances.

Gas burners/griddle/ induction – one of the six configurations available in the Bertazzoni Professional Series award-winning segmented cooktop.

Induction cooktops

With induction there is no waste of energy and no stored or residual heat – practically all the energy is used to heat the pan. Also, there is no waiting for elements to heat up; full power is available immediately.

Bertazzoni Design Series advanced induction hobs are available in 36-inch (five zones) and 30-inch (four zones) sizes. They accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy output.

The induction zones have electronic touch-controls. Residual heat indicators warn if a zone is still hot, even when switched off. Each induction zone has variable low-to-high power, and a pan detection system.

The wear-resistant ceramic glass top and touch control mean that these cooktops are very easy to keep clean.

Ventilation hoods

There are Bertazzoni wall mount, undermount, and insert ventilation hoods with a wide range of power choices and installation methods.

Canopy hoods match the design of Professional Series, Master Series and Heritage Series ranges. They have stainless-steel baffle and aluminum mesh filters. The canopy chimney is height adjustable.

Insert hoods with baffle filters are designed for use with custom canopies or undermounted on wall cabinets. Single or double motors have three settings for high-performance at different extraction levels.

Hoods can be installed for recirculation or ducted extraction to suit the requirements of the particular installation. Halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe.

COLORS OF ITALY

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI HERITAGE SERIES

STAINLESS STEEL

NERO BLACK

BIANCO PURE WHITE

GIALLO YELLOW

ARANCIO ORANGE

ROSSO RED

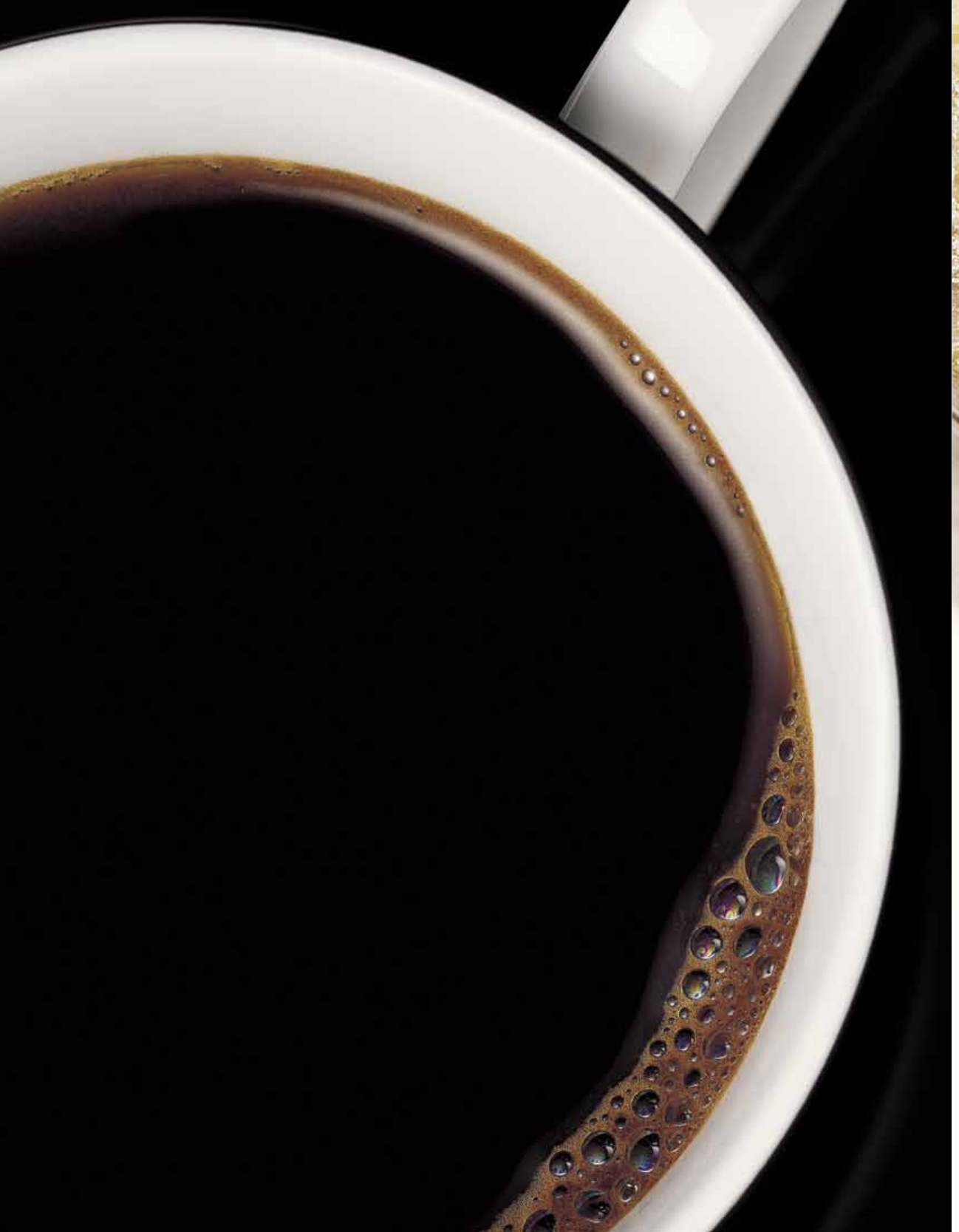
VINO BURGUNDY

Bertazzoni Professional Series

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with a choice of six colors for the Professional Series inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food.

Beautiful
Colors for the Bertazzoni Professional Series serve your design sense and your kitchen decor exactly. The beautiful colors are applied to the oven door, lower access panel and sides of the unit, contrasting elegantly with the stainless-steel worktop, control panel and hood.

Tough
Colors are applied in a fully durable, triple-layer coating on steel using the same special processes developed for the world-beating Italian sports cars famous for their red or yellow paintwork. The finish is acid and temperature resistant to give a long-lasting lustre, bringing a new dimension to the design and style of your kitchen.



NERO OPACO
MATT BLACK

VINO OPACO
MATT
BURGUNDY

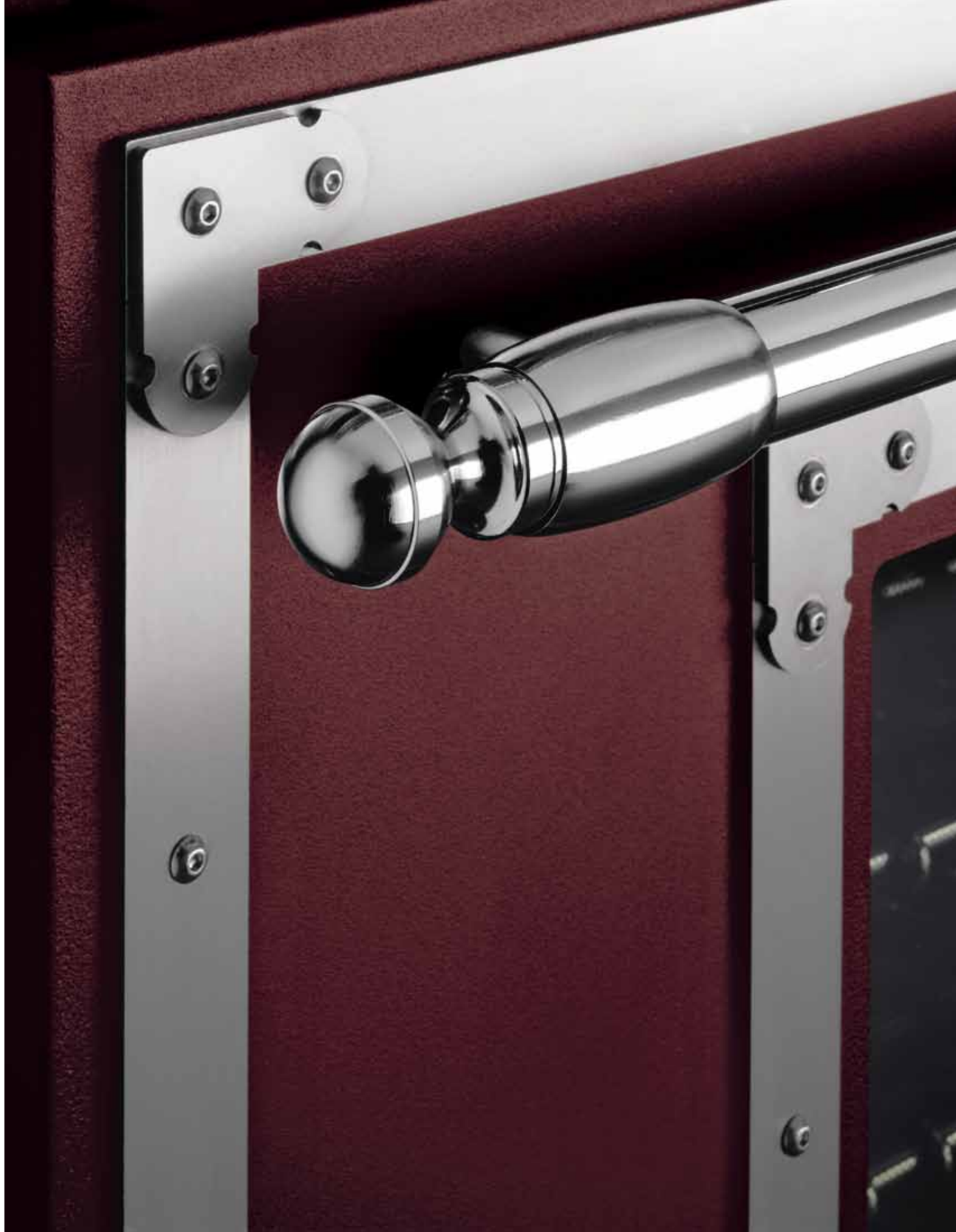
CREMA
OPACO
MATT CREAM

Bertazzoni Heritage Series

Food preparation is an expression of love. With these traditional colors for the Heritage Series you can emphasise the distinctiveness of a Bertazzoni range in your kitchen, while celebrating the depth, variety and romance of Italian food culture.

The Bertazzoni Heritage Series fulfills its traditional appeal with bright chrome finishes combined with brushed steel trims. The worktop handle and range knobs are solid metal.

Bertazzoni colors are applied in a fully durable, double layer coating on stainless steel using the latest powder-coating processes. The matt finish is acid and temperature resistant.



BEAUTIFUL MACHINES

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES

Professional Series

BERTAZZONI PROFESSIONAL SERIES

48-inch double oven gas range
48-inch dual-fuel double oven range, self clean
36-inch gas ranges
36-inch dual-fuel self-clean oven range
30-inch gas ranges
30-inch dual-fuel self-clean oven range
24-inch gas range

Built-in double ovens
Built-in single ovens
Microwave ovens

Built-in segmented cooktops
Built-in cooktops
Built-in range tops

Canopy and insert ventilation

Bertazzoni Professional Series ranges, built-in ovens, cooktops and hoods bring the authentic experience of Italian cooking to the heart of your home.

The built-in ovens have easy-to-use ‘intelligent’ controls. The line-up includes the award-winning Bertazzoni Professional Series segmented cooktops. Dual-fuel ranges with self-clean ovens give further choice of flexibility and efficiency to your kitchen plan.

Built-in cooktops, range tops and all range worktops are one-piece stainless steel. They have precision engineered burners, safe and reliable ignition systems, easy controls, and a powerful, flexible and accurate cooking performance.

Bertazzoni Professional Series are available in a number of widths and capacities to suit the size and layout of your kitchen exactly. Matching equipment includes powerful multi-setting ventilation hoods. The expanded line-up includes a number of refinements, designed and carefully engineered to serve the needs and skills of the serious cook. Classic Italian color options include a vibrant and eye-catching Arancio/Orange.

BERTAZZONI
PROFESSIONAL SERIES
48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
48 RANGE, ELECTRIC OVENS,
SELF-CLEAN, ELECTRIC GRIDDLE

The all-gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced air-flow convetion fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.

The dual-fuel model main electric oven is self-clean and has nine functions, from convection, baking and roasting to warming.

The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

Cooktops have six versatile gas burners including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

Matching backsplashes and hoods are also available.

Bertazzoni's stainless-steel electric griddle featured here on a 48-inch range.

Right: The Bertazzoni Professional Series 48-inch double oven gas range featuring a cooktop with six burners and electric griddle.

BERTAZZONI
PROFESSIONAL SERIES
36 RANGES, GAS OVEN
36 RANGE, ELECTRIC SELF-CLEAN OVEN

These classic all-gas ranges have five or six burners with one dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking.

The six-burner range is also available with a self-clean electric oven, which has nine functions, from convection, baking and roasting to warming.

The ranges have redesigned backguard and handles. Matching range hood and backsplash are also available.

Right: The smart new handle design for the Bertazzoni Professional Series range ovens.

A useful full-width storage compartment is provided below the oven.

Left: The Bertazzoni Professional Series 30-inch range in Nero finish with canopy ventilation.

BERTAZZONI
PROFESSIONAL SERIES
30 RANGE, GAS OVEN
30 RANGE, ELECTRIC SELF-CLEAN OVEN

This convenient size gives great versatility to your kitchen design, and is ideal where a new all-gas range is needed to fit into existing cabinetry. The ranges offer all the same remarkable engineering quality and cooking performance as the larger ranges in the Bertazzoni Professional Series.

A 30-inch model with self-clean electric oven is also available. It has nine cooking functions, from convection, baking and roasting to warming.

These ranges have four burners including one dual-ring power burner with independently controlled flames for high power to delicate simmer. They have redesigned backguard and handles.

BERTAZZONI
PROFESSIONAL SERIES
24 RANGE, GAS OVEN

With its efficient gas oven and gas broiler, this model features the full Bertazzoni Professional Series performance and quality in a compact design for the smaller urban kitchen. It has four burners including a dual-ring power burner with independently controlled flames for high power to delicate simmer. A matching 24-inch range hood and backsplash are also available.

INSTALLATION

The Bertazzoni Professional Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available in matching colours.

The all-gas gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

BERTAZZONI
PROFESSIONAL SERIES
30 SINGLE AND DOUBLE OVENS

Bertazzoni Professional Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric broiler.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system. The unit may be installed with one oven above the counter height and one below.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic controls. The interface is well designed for easy setting and monitoring of your cooking. Alternatively, ovens can be operated entirely manually if desired.

Bertazzoni Professional Series XT models have the 'Bertazzoni Assistant' functions and LCD interface displays. XE models have LCD displays and the new XV models, which include a 24-inch single oven, have LED displays.

See also Intelligent control, page 22-23.

BERTAZZONI
PROFESSIONAL SERIES
COMBI-MICROWAVE

The Bertazzoni Professional Series combi-microwave oven is versatile and easy-to-use, with a family-sized capacity and 5 microwave power levels. As a multifunction electric oven it also has conventional electric oven cooking modes and electric grill. These can be combined with the microwave functions for perfect results.

Controls include pre-set cooking modes, cooking timer, defrost and warming. The oven has a stainless-steel cavity and is equipped with a turntable and child safety lock. Design and finish match the other built-in appliances in the Bertazzoni Professional Series.

BERTAZZONI
PROFESSIONAL SERIES
30 OVER-RANGE MICROWAVE

This 1.5 cubic-foot microwave is cleverly designed to be located above the cooktop or range, saving countertop space and acting as a ventilation hood as well. Styled to match with built-in ovens and cooktops of the Bertazzoni Professional Series as well as the Design Series appliances, it is finished in stainless steel with a black glass door.

The oven has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

See also the Bertazzoni Design Series microwave, page 71.

Right: The Bertazzoni Professional Series built-in double oven.

Left: The 48-inch one-piece stainless-steel range top has six burners and electric griddle.

BERTAZZONI
PROFESSIONAL SERIES
48 GAS RANGE TOP
36 GAS RANGE TOPS

The full-width Bertazzoni Professional Series 48-inch range top includes an electric stainless-steel griddle. With a one-piece stainless-steel top it has six-burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer.

36-inch range tops have five or six burners in brass, including a high-power to delicate-simmer dual-ring power burner with independently controlled flames.

Front-mounted knobs control reliable ignition systems with all the Bertazzoni safety features.

BERTAZZONI
PROFESSIONAL SERIES
SEGMENTED COOKTOPS

These clever and smart cooktops have won a number of design and engineering awards since their introduction in 2011. They are designed in three 12-inch (30 cm) segments, with combinations of gas, griddle and two-zone induction – a choice of six configurations in all, including a full induction cooktop in the same format.

The segmented cooktops are factory assembled for ease of installation. Their low-profile design fits the standard cut-out for a 36-inch cooktop.

Distinctive gas burners are manufactured in solid brass and include a dual-ring power burner with independently controlled flames for high power to delicate simmer. The cooktops have been developed so that they equally suit a kitchen equipped with the Bertazzoni Design Series.

A Bertazzoni Professional Series segmented cooktop with a single dual-ring power burner, electric griddle and two-zone induction. The cooktop has won a number of consumer and design awards.

BERTAZZONI
PROFESSIONAL SERIES
36 DROP-IN GAS COOKTOP
36, 30 AND 24 BUILT-IN GAS COOKTOPS

The one-piece Bertazzoni Professional Series six-burner drop-in cooktop has a 1½-inch (4 cm) surround. The brass burners include a dual-ring power burner with independently controlled flames for high power to simmer.

The low-profile built-in cooktops with side controls help retain the smooth, flat look of your counter surface. There are 36- and 30-inch models with metal knobs and brass burners, or with soft-touch knobs and aluminum burners. New 36 and 24 cooktops have been introduced with metal knobs and optimal layout for placing pots.

All models include a dual-ring power burner – independently controlled except on the new 24 and the 30 metal knob/brass burner models.

BERTAZZONI
PROFESSIONAL SERIES
30 CERAMIC COOKTOP

The 30-inch Bertazzoni Professional series ceramic glass cooktop has four heating zones and color coordinated soft-touch, push-and-turn knobs. The 9-inch heating elements operate over two zones allowing for a high degree of cooking versatility and control. A residual heat indicator monitors each zone. The black ceramic main top features aluminum trims front and back to coordinate with other appliances in the kitchen.

The wok ring accessory holds curved bottom cookware secure above the burner.

Right: The five-burner 36-inch low-profile built-in cooktop with side controls.

BERTAZZONI
PROFESSIONAL SERIES
VENTILATION HOODS

An elegant match for Bertazzoni Professional Series ovens and cooktops, these stainless-steel ventilation hoods can either be installed with no duct cover under cabinets or with different duct cover sizes: narrow, medium and large.

They are available with one or two motors and have three settings for different extraction levels. The aluminum mesh or baffle filters are removable and dishwasher safe. Halogen lights give bright worktop illumination.

A complete line of Bertazzoni backsplash options is available to complement the range tops and ventilation hood design. Hood chimney height is adjustable through a wide range.

See also the Bertazzoni Professional Series over-range microwave, page 56.

Design Series

BERTAZZONI DESIGN SERIES

Built-in double ovens
Built-in single ovens
Microwave oven

Built-in induction cooktops

Canopy and insert ventilation

Bertazzoni Design Series built-in ovens and induction cooktops bring all the Bertazzoni traditions of imagination, thoughtful design and fine engineering to the modern integrated kitchen.

Self-clean single and double ovens fit flush into kitchen cabinets. They feature Bertazzoni's advanced dual-diagonal convection system technology, operated by comprehensive micro-processor controls with simple intuitive interfaces.

The elegant architectural style is from the Milan design studios of Stefano Giovannoni. Ovens and cooktops are rendered in black glass and stainless steel, with craft-made glass handles on the doors of high-end ovens, creating a shimmering presence in the kitchen.

The coordinated contemporary look of the Bertazzoni Design Series is extended to include efficient and clean induction cooktops, and matching ventilation hoods with touch controls.

With its stand-out character, the Bertazzoni Design Series represents the pinnacle of style in the home while offering today's cook technical virtuosity, convenience and power.

BERTAZZONI DESIGN SERIES
30 SINGLE AND DOUBLE OVENS

These smart and contemporary Bertazzoni Design Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric grill.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system features. The unit may be installed with one oven above the counter height and one below.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic touch controls, with the option of the added 'Bertazzoni Assistant' functions on XT models. The clear interface display is well designed for easy setting and monitoring of your cooking. Alternatively, the oven can be operated entirely manually if desired.

See also Intelligent control, page 22-23.

Right: The Bertazzoni Design Series built-in oven in black glass with touch controls and clear interface.

The Bertazzoni telescopic oven rack option provides more convenient oven access and easier handling of hot dishes.

Left: Design details of the Bertazzoni Design Series ventilation hoods coordinate with ovens and cooktops from the Series.

BERTAZZONI
DESIGN SERIES
MICROWAVE OVEN

The Bertazzoni microwave oven is versatile and easy-to-use with a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The oven is equipped with a child safety lock.

The design and finish of the Bertazzoni microwave oven make it suitable for use with built-in ovens, cooktops and ventilation hoods from either the Bertazzoni Professional Series or the Bertazzoni Design Series. An optional frame is available for built-in installation.

See also Bertazzoni Professional Series microwaves, page 56.

BERTAZZONI
DESIGN SERIES
36 INDUCTION COOKTOPS
30 INDUCTION COOKTOP

Bertazzoni Design Series induction cooktops are available in two widths. The 36-inch models have five cooking zones, with touch controls. The 30-inch model has four cooking zones and touch controls.

Bertazzoni induction cooking is fast with minimum heat up times saving on energy. The black ceramic glass tops are smart, contemporary and easy-to-clean.

BERTAZZONI
DESIGN SERIES
VENTILATION HOODS

Bertazzoni Design Series ventilation hoods have the same touch controls, graphic symbols and glass-and-steel design as the ovens and cooktops, for a coherent and distinctive 21st-century look to your kitchen. There are three settings for different extraction levels.

Two halogen lights give bright worktop illumination. The removable filter elements are dishwasher safe. Hood chimney height is adjustable through a wide range.

Master Series

BERTAZZONI
MASTER SERIES

48-inch double oven gas range
48-inch dual-fuel double oven range, self-clean
36-inch gas ranges
36-inch dual-fuel self-clean oven range
36-inch dual-fuel oven range
30-inch gas ranges
30-inch dual-fuel self-clean oven range
30-inch dual-fuel oven range

Ventilation

These handsome Bertazzoni Master Series ranges bring a true professional touch to your cooking. They are fully engineered for performance and designed with standard dimensions to work with existing kitchen layouts and units. Ranges are available in 48-inch (double oven), 36-inch and 30-inch widths.

Efficient dual-fuel models have been added to the line-up. Their electric ovens have convection and non-convection functions and are available in self-clean or manual clean. Gas oven models have a balanced air-flow fan and infrared broiler for versatile cooking performance.

All ranges feature different sized burners including the high-performance burner with two independently operated rings. This gives you outstanding control from low simmer to high output. The squared, one-piece high-efficiency stainless-steel worktops are easy to clean.

On gas models, the distinctive Bertazzoni Master Series dial gauge displays the heating progress of the oven. Ranges are controlled by large round soft-touch knobs and feature professional-style handles.

BERTAZZONI
MASTER SERIES
48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
48 RANGE, ELECTRIC OVENS,
SELF-CLEAN, ELECTRIC GRIDDLE

The all-gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.

The dual-fuel model has a main electric self-clean oven with nine functions, from convection, baking and roasting to warming. The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

Cooktops have six versatile gas burners including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

BERTAZZONI
MASTER SERIES
36 RANGES, GAS OVEN
36 RANGE, ELECTRIC SELF-CLEAN OVEN
36 RANGE, ELECTRIC OVEN,
MANUAL CLEAN

These Bertazzoni Master Series gas ranges have five burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced convection fan to provide even heat distribution for single and multi-level roasting and baking.

There are dual-fuel versions of the 36-inch range, one with a self-clean oven and one manual clean oven, which also has a six-burner cooktop. These electric ovens have nine functions, from convection, baking and roasting to warming.

BERTAZZONI
MASTER SERIES
30 RANGES, GAS OVEN
30 RANGE, ELECTRIC SELF-CLEAN OVEN
30 RANGE, ELECTRIC OVEN

The Bertazzoni Master Series 30-inch gas ranges have four burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow fan to provide even heat distribution for single and multi-level roasting and baking.

The dual-fuel versions of the 30-inch range are available with electric self-clean or manual clean oven. The ovens have nine functions, from convection, baking and roasting to warming.

INSTALLATION

The Bertazzoni Master Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, side trims and island Backguards are available.

The gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

Right: Bertazzoni Master Series 48-inch range with gas oven and distinctive temperature indicator dial gauge and 48-inch Master Series hood with two motors.

BERTAZZONI
MASTER SERIES
VENTILATION HOODS

The Bertazzoni Master Series hoods have twin heavy-duty dual motors delivering a high extraction power (1200 CFM) with multiple settings. They can be installed under a cabinet or on the wall, with optional medium or wide duct covers. High illumination is provided by four halogen lights. Stainless-steel baffle filters are easily removed and are dishwasher safe.

Heritage Series

BERTAZZONI
HERITAGE SERIES

48-inch double oven gas range
36-inch gas range

Ventilation

The magnificent Bertazzoni Heritage Series gas ranges hark back to the early days of the family company. This was when the energy and imagination of founder Francesco and his son Antonio made Bertazzoni wood-burning stoves popular throughout Italy at the beginning of the last century.

The design suits the traditional kitchen of today, cleverly combining the classic appeal of time-honored style with all the technology and advanced engineering of the Bertazzoni ranges.

There are 48-inch double oven and 36-inch single oven models. All have bright chrome finishes combined with brushed stainless-steel trim setting off the three matt color options, which bring a durable heritage dimension to the style of your kitchen.

All the one-piece stainless-steel cooktops include the exclusive Bertazzoni dual-ring, high-efficiency burner with separately controlled flames. Powerful multi-setting range hoods and backsplashes are designed to match in with the traditional style of the ranges.

These ranges celebrate the beginnings of the Bertazzoni company in the 19th century when Francesco and his son Antonio started making wood burning stoves for homes like ones they had seen being used in railcars coming from the north.

BERTAZZONI
HERITAGE SERIES
48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
36 RANGE, GAS OVEN

The Bertazzoni Heritage Series 48-inch model is a magnificent free-standing all-gas range with six-burners and electric griddle. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.

The 36-inch range also has six cooktop burners. The oven has Bertazzoni's balanced air-flow fan to provide even heat distribution for single- and multi-level roasting and baking.

All the cooktops include a dual-ring burner with independently controlled flames for high power to delicate simmer. Matching range hoods and backsplashes are designed to match in with the traditional style of the ranges.

BERTAZZONI
HERITAGE SERIES
VENTILATION HOODS

Matching the Bertazzoni Heritage Series design, these ventilation hoods have mesh filters with a base assembly in stainless steel and canopy in matching color. There are three settings for different extraction levels. Two halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe. The hood chimney is height adjustable.

INSTALLATION

Bertazzoni Heritage Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height. A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available. There are useful storage compartments below the ovens.

Right: Bertazzoni Heritage Series 36-inch range in Nero/Black with gas oven and six-burner cooktop with 36-inch backsplash and Heritage Series hood.

Bertazzoni Green

Our home is in the beautiful and productive lands of Emilia-Romagna. Our business has always understood the relationship between its activities and the environment.

Bertazzoni cooking machines are built as efficiently as possible using materials that are recyclable and not harmful to the environment. And operating a Bertazzoni means using energy as efficiently as possible.

Our materials are safe and recyclable

Ranges, ovens, cooktops, ventilation hoods and accessories are mainly made from stainless steel as well as other metals, with few plastic parts. In fact, 99% of materials we use for making our products, as well as the packaging it comes in, are recyclable.

All materials we use retain their integrity when kept in contact with all food substances (such as water and oil). Bertazzoni is RoHS compliant (Restriction of Hazardous Substances). That means our selected suppliers and materials are safe.

Our products use energy efficiently

Ever since Bertazzoni switched from wood burning stoves to gas and electricity more than 60 years ago, the we have been responsive to the needs of energy efficiency, the environment and the climate.

Burners are designed with reduced space between flame and cookware. This allows pots to be placed closer to the flame, giving increased efficiency with shorter boiling times and reduced gas consumption.

TECHNICAL DATA

Key to icons used in these specifications

- Oven light
- Upper bake
- Bottom bake/gas bake
- Bake
- Large broiler
- Broiler
- Turbo/gas convection
- Convection bake
- Convection broiler
- Convection
- Defrost/dehydrate
- Warming/sabbath mode
- Proofing
- Self clean
- Microwave
- Convection/microwave
- Broiler/microwave

Disclaimer
Please check with your dealer before making a final purchase decision based on these Specifications. While every care is taken to insure that the information in these pages is correct it may be subject to technical inaccuracies or typographical errors. The specifications may vary from territory to territory and are subject to change without notice.

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RANGES
PROFESSIONAL SERIES

PRO48 6G DFS X
48 6-BURNER + GRIDDLE, ELECTRIC DOUBLE OVEN

PRO48 6G GAS X
48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN

PRO36 6 DFS X
36 6-BURNER, ELECTRIC SELF-CLEAN OVEN

WORKTOP			
Gas zones	6	6	6
Burners type	brass	brass	brass
Griddle	electric	electric	
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	metal coated	metal coated	metal coated
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Flame failure device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle	1100 W, drip tray	1100 W, drip tray	
OVEN CAVITY			
Main oven	electric self-clean with electric grill	gas convection with gas grill	electric self-clean
Main oven functions			
Main oven volume	3.4 ft³	3.4 ft³	4.0 ft³
Auxiliary oven	electric with electric grill with electric grill	gas	
Auxiliary oven functions			
Auxiliary oven volume	1.7 ft³	1.7 ft³	
Oven controls	–	–	–
Inner oven door	quadruple glass	full-width double glass	quadruple glass
Cooling fan	•	•	•
Oven equipment	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	stainless steel legs, optional toekick panel	flap storage compartment, stainless steel legs, optional toekick panel	stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120 V, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	32 A – 6700 W, 37 A – 8500 W	10 A – 1200 W	24.3 A – 5000 W, 27.8 A – 8500 W
COLOUR OPTIONS	X NE BI GI AR RO VI	X NE BI GI AR RO VI	X NE BI GI AR RO VI
OPTIONALS	comes with a standard 4" backguard, flat island trim, side trim	comes with a standard 4" backguard, flat island trim, side trim available LPG version PRO48 6G GAS X LP	comes with a standard 4" backguard, flat island trim, side trim

PRO36 6 GAS X
36 6-BURNER , GAS OVEN

PRO36 5 GAS X
36 5-BURNER , GAS OVEN

PRO30 4 DFS X
30 4-BURNER , ELECTRIC SELF-CLEAN OVEN

WORKTOP			
Gas zones	6	5	4
Burners type	brass	brass	brass
Griddle			
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	metal coated	metal coated	metal coated
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Flame failure device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle			
OVEN CAVITY			
Main oven	gas convection with gas grill	gas convection with gas grill	electric self-clean
Main oven functions			
Main oven volume	4.4 ft³	4.4 ft³	3.4 ft³
Auxiliary oven			
Auxiliary oven functions			
Auxiliary oven volume			
Oven controls	–	–	–
Inner oven door	full-width triple glass	full-width triple glass	quadruple glass
Cooling fan	•	•	•
Oven equipment	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	flap storage compartment, stainless steel legs, optional toekick panel	flap storage compartment, stainless steel legs, optional toekick panel	stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	1.5 A – 150 W	1.5 A – 150 W	21 A – 4400 W, 24 A – 5000 W
COLOUR OPTIONS	X NE BI GI AR RO VI	X	X NE BI GI AR RO VI
OPTIONALS	comes with a standard 4" backguard, flat island trim, side trim available LPG version PRO36 6 GAS X LP	comes with a standard 4" backguard, flat island trim, side trim available LPG version PRO36 6 GAS X LP	comes with a standard 4" backguard, flat island trim, side trim

	PRO30 4 GAS X 30 4-BURNER, GAS OVEN	PRO24 4 GAS X 24 4-BURNER, GAS OVEN
WORKTOP		
Gas zones	4	4
Burners type	brass	brass
Griddle		
Design worktop	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs
Knobs	metal coated	metal coated
Pan support	cast iron	cast iron
Backguard	•	•
Flame failure device	•	•
One hand ignition	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES		
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h
Griddle		
OVEN CAVITY		
Main oven	gas convection with gas grill	gas convection with gas grill
Main oven functions		
Main oven volume	3.6 ft³	2.4 ft³
Auxiliary oven	–	–
Auxiliary oven functions	–	–
Auxiliary oven volume	–	–
Oven controls	–	–
Inner oven door	full-width triple glass	full-width triple glass
Cooling fan	•	•
Oven equipment	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	flap storage compartment, stainless steel legs, optional toekick panel	flap storage compartment, stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W	1.5 A – 150 W
COLOUR OPTIONS	X NE BI GI AR RO VI	X
OPTIONALS	comes with a standard 4" backguard, flat island trim, side trim available LPG version PRO30 4 GAS X LP	comes with a standard 4" backguard, flat island trim, side trim available LPG version PRO24 4 GAS X LP

RANGES
MASTER SERIES

	MAS48 6G DFS XT 48 6-BURNER + GRIDDLE, ELECTRIC DOUBLE OVEN	MAS48 6G GAS XT 48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN	MAS36 5 DFS XT 36 5-BURNER , ELECTRIC SELF-CLEAN OVEN
WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	electric	electric	
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	soft touch	soft touch	soft touch
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Flame failure device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle	1100 W, drip tray	1100 W, drip tray	
OVEN CAVITY			
Main oven	electric self-clean with electric grill	electric self-clean with electric grill	electric self-clean with electric grill
Main oven functions			
Main oven volume	3.4 ft³	3.4 ft³	4.0 ft³
Auxiliary oven	electric with electric grill with electric grill	gas	–
Auxiliary oven functions			–
Auxiliary oven volume	1.7 ft³	1.7 ft³	–
Oven controls	–	thermometer	–
Inner oven door	quadruple glass	full-width triple glass	quadruple glass
Cooling fan	•	•	•
Oven equipment	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	stainless steel legs, optional toekick panel	flap storage compartment, stainless steel legs, optional toekick panel	stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120 V, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	32 A – 6700 W, 37 A – 8500 W	10 A – 1200 W	24.3 A – 5000 W, 27.8 A – 6500 W
COLOUR OPTIONS	X	X	X
OPTIONALS	comes with a standard 4" backguard, flat island trim, side trim	comes with a standard 4" backguard, flat island trim, side trim available LPG version MAS48 6G GAS X LP	comes with a standard 4" backguard, flat island trim, side trim

MAS36 5 DFM XE
36 5-BURNER, ELECTRIC SELF-CLEAN OVEN

MAS36 5 GAS XT
36 5-BURNER , GAS OVEN

MAS36 5 GAS XE
36 5-BURNER , GAS OVEN

WORKTOP			
Gas zones	5	5	5
Burners type	aluminum	brass	aluminum
Griddle			
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	soft touch	soft touch	soft touch
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Flame failure device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle			
OVEN CAVITY			
Main oven	electric convection with electric grill	gas convection with gas grill	gas convection with gas grill
Main oven functions			
Main oven volume	4.4 ft³	4.4 ft³	4.4 ft³
Auxiliary oven	–	–	–
Auxiliary oven functions	–	–	–
Auxiliary oven volume	–	–	–
Oven controls	–	thermometer	–
Inner oven door	full-width triple glass	full-width triple glass	full-width triple glass
Cooling fan	•	•	•
Oven equipment	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
BOTTOM			
	stainless steel legs, optional toekick panel	flap storage compartment, stainless steel legs, optional toekick panel	stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/240 Vac, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	12 A – 2400 W, 13.5 A – 3100 W	1.5 A – 150 W	1.5 A – 150 W
COLOUR OPTIONS			
	X	X	X
OPTIONALS			
	comes with a standard 4" backguard, flat island trim, side trim	comes with a standard 4" backguard flat island trim, side trim available LPG version MAS36 5 GAS XT LP	comes with a standard 4" backguard flat island trim, side trim available LPG version MAS36 5 GAS XE LP

MAS30 4 DFS XT
30 4-BURNER , ELECTRIC SELF-CLEAN OVEN

MAS30 4 DFM XE
30 4-BURNER, ELECTRIC OVEN

MAS30 4 GAS XT
30 4-BURNER, GAS OVEN

WORKTOP			
Gas zones	4	4	4
Burners type	brass	aluminum	brass
Griddle			
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	soft touch	soft touch	soft touch
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Flame failure device	•	•	•
One hand ignition	•	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle			
OVEN CAVITY			
Main oven	electric self clean with electric grill	electric convection with electric grill	gas convection with gas grill
Main oven functions			
Main oven volume	3.4 ft³	3.6 ft³	3.6 ft³
Auxiliary oven	–	–	–
Auxiliary oven functions	–	–	–
Auxiliary oven volume	–	–	–
Oven controls	–	–	thermometer
Inner oven door	quadruple glass	full-width triple glass	full-width triple glass
Cooling fan	•	•	•
Oven equipment	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM			
	fixed storage compartment, stainless steel legs, optional toekick panel	fixed storage compartment, stainless steel legs, optional toekick panel	flap storage compartment, stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	21 A – 4400 W, 24 A – 5000 W	12 A – 2400 W, 13.5 A – 3100 W	1.5 A – 150 W
COLOUR OPTIONS			
	X	X	X
OPTIONALS			
	comes with a standard 4" backguard, flat island trim, side trim	comes with a standard 4" backguard, flat island trim, side trim	comes with a standard 4" backguard, flat island trim, side trim available LPG version MAS30 4 GAS XT LP

MAS30 4 GAS XE
30 4-BURNER, GAS OVEN

WORKTOP	
Gas zones	4
Burners type	aluminum
Griddle	
Design worktop	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Pan support	cast iron
Backguard	•
Flame failure device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas grill
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
BOTTOM	stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS	
Voltage, frequecy	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
COLOUR OPTIONS	
	X
OPTIONALS	comes with a standard 4" backguard, flat island trim, side trim available LPG version MAS30 4 GAS XE LP

RANGES
HERITAGE SERIES

HER48 6G GAS NE
48 6-BURNER + GRIDDLE, GAS DOUBLE OVEN

HER36 6 GAS NE
36 6-BURNER, GAS OVEN

WORKTOP		
Gas zones	6	6
Burners type	brass	brass
Griddle	electric	
Design worktop	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs
Knobs	solid metal	solid metal
Pan support	cast iron	cast iron
Backguard	•	•
Flame failure device	•	•
One hand ignition	•	•
Standard accessories	wok adaptor, simmer ring	wok adaptor, simmer ring
COOKING ZONES		
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h
Griddle	1100 W, dual control, drip tray	
OVEN CAVITY		
Main oven	gas convection with gas grill	gas convection with gas grill
Main oven functions		
Main oven volume	3.4 ft³	4.4 ft³
Auxiliary oven	gas	–
Auxiliary oven functions		–
Auxiliary oven volume	1.7 ft³	–
Oven controls	–	–
Inner oven door	full-width triple glass	full-width triple glass
Cooling fan	•	•
Oven equipment	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray	1 glide shelf half extraction, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	flap storage compartment, stainless steel legs, optional toekick panel	flap storage compartment, stainless steel legs, optional toekick panel
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	10 A – 1200 W	1,5 A – 150 W
COLOUR OPTIONS		
	NE VI CR	NE VI CR
OPTIONALS	comes with a standard 4" backguard, flat island trim, side trim	comes with a standard 4" backguard, flat island trim, side trim

BUILT-IN OVENS
PROFESSIONAL SERIES

F30 PRO XT
30 SINGLE OVEN XT

F30 PRO XE
30 SINGLE OVEN XE

F30 PRO X
30 SINGLE OVEN X

OVEN CAVITY			
Oven type	electric pyrolityc	electric pyrolityc	electric pyrolityc
Oven grill type	electric	electric	electric
Oven functions			
Oven volume	4.1 ft³	4.1 ft³	4.1 ft³
Oven controls	LCD hi res display	LCD hi res display	LCD hi res display
Inner oven door	quadruple glass	quadruple glass	quadruple glass
Cooling fan	•	•	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant	–	–
Door hinge	soft motion	soft motion	soft motion
Oven handle	solid metal	solid metal	solid metal
Probe	•	–	–
Oven door finishing	stainless steel	stainless steel	stainless steel
Cavity finishing	pyrolityc black enamel	pyrolityc black enamel	pyrolitic black enamel
Convection system	dual diagonal	dual diagonal	dual diagonal
Oven levels	7	7	7
Glide shelves	full extension	full extension	full extension
Wire shelves	2 heavy gauge	2 heavy gauge	2 heavy gauge
Tray	1 baking tray	1 baking tray	1 baking tray
Grill trivet for trays	•	•	•
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W	30 A – 5500 W	30 A – 5500 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

F30 PRO XV
30 SINGLE OVEN XV

FD30 PRO XT
30 DOUBLE OVEN XT

FD30 PRO XE
30 DOUBLE OVEN XE

OVEN CAVITY			
Oven type	electric pyrolityc	electric pyrolityc	electric pyrolityc
Oven grill type	electric	electric	electric
Oven functions			
Oven volume	4.1 ft³	4.1 ft³	4.1 ft³
Oven controls	touch LED programmer	LCD hi res display	LCD hi res display
Inner oven door	quadruple glass	quadruple glass	quadruple glass
Cooling fan	•	•	•
Auto cooking modes	–	33 preset cooking sequences with Bertazzoni Assistant	–
Door hinge	soft motion	soft motion	soft motion
Oven handle	solid metal	solid metal	solid metal
Probe	–	•	–
Oven door finishing	stainless steel	stainless steel	stainless steel
Cavity finishing	pyrolityc black enamel	pyrolityc black enamel	pyrolitic black enamel
Convection system	dual diagonal	dual diagonal	dual diagonal
Oven levels	7	7	7
Glide shelves	full extension	full extension	full extension
Wire shelves	1 heavy gauge	2 heavy gauge	2 heavy gauge
Tray	1 baking tray	1 baking tray	1 baking tray
Grill trivet for trays	–	•	•
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W	50 A – 11,000 W	50 A – 11,000 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

FD30 PRO XV
30 DOUBLE OVEN XV

F24 PRO XV
24 SINGLE OVEN XV

OVEN CAVITY		
Oven type	electric pyrolityc	electric
Oven grill type	electric	electric
Oven functions		
Oven volume	4.1 ft³	2.1 ft³
Oven controls	touch LED programmer	LED programmer
Inner oven door	quadruple glass	triple glass
Cooling fan	•	•
Auto cooking modes	–	–
Door hinge	soft motion	–
Oven handle	solid metal	solid metal
Probe	–	–
Oven door finishing	stainless steel	stainless steel
Cavity finishing	pyrolityc black enamel	black enamel
Convection system	dual diagonal	standard
Oven levels	7	4
Glide shelves	full extension	–
Wire shelves	1 heavy gauge	2
Tray	1 baking tray	1 baking tray
Grill trivet for trays	–	1
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W	11,7 A – 2350 W, 13.3 A – 3100 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	UL
Warranty	2 years parts and labor	2 years parts and labor

BUILT-IN OVENS
DESIGN SERIES

F30 CON XT
30 SINGLE OVEN XT

F30 CON XE
30 SINGLE OVEN XE

FD30 CON XT
30 DOUBLE OVEN XT

OVEN CAVITY			
Oven type	electric pyrolityc	electric pyrolityc	electric pyrolityc
Oven grill type	electric	electric	electric
Oven functions			
Oven volume	4.1 ft³	4.1 ft³	4.1 ft³
Oven controls	LCD hi res display with touch	LCD hi res display with touch	LCD hi res display with touch
Inner oven door	quadruple glass	quadruple glass	quadruple glass
Cooling fan	•	•	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant	–	33 preset cooking sequences with Bertazzoni Assistant
Door hinge	soft motion	soft motion	soft motion
Oven handle	translucent glass	solid metal	translucent glass
Probe	•	–	•
Oven door finishing	black with stainless steel frame	black with stainless steel frame	black with stainless steel frame
Cavity finishing	pyrolityc black enamel	pyrolityc black enamel	pyrolityc black enamel
Convection system	dual diagonal	dual diagonal	dual diagonal
Oven levels	7	7	7
Glide shelves	1 full extension	1 full extension	1 full extension
Wire shelves	2 heavy gauge	2 heavy gauge	2 heavy gauge
Tray	1 baking tray	1 baking tray	1 baking tray
Grill trivet for trays	•	•	•
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W	30 A – 5500 W	50 A – 11,000 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

FD30 CON XE
30 DOUBLE OVEN XE

OVEN CAVITY	
Oven type	electric pyrolityc
Oven grill type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	LCD hi res display with touch
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	–
Door hinge	soft motion
Oven handle	solid metal
Probe	–
Oven door finishing	black with stainless steel frame
Cavity finishing	pyrolityc black enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	1 full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

MICROWAVES

KO 30 PRO X
30 VENTILATION MICROWAVE OVEN

MO 30 STANE
30 MICROWAVE OVEN

MICROWAVES	KO 30 PRO X	MO 30 STANE
Power levels	11	10
Clock/Timer	•	•
Cook time function	•	•
Sensor reheat, defrost, cook	•	•
Preset cooking modes function	•	•
Multiple sequence cooking	4	4
Child lock	•	•
Keep warm function	•	•
Setup/Help	•	•
OVEN CAVITY		
Oven volume	2 ft³	2 ft³
Cavity finishing	black enamel	white
Turntable	Ø 16"	Ø 16"
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	10 A – 1000 W	10 A – 1100 W
CERTIFICATIONS & WARRANTY		
Certification	UL	UL
Warranty	2 years parts and labor	2 years parts and labor
ACCESSORIES		
	–	Installation with frame FR30 PRO B.

SO 45 PRO X
45 COMBI MICROWAVE OVEN

OVEN CAVITY	
Oven type	combi microwave
Oven grill type	electric
Oven functions	
Oven volume	1.17 ft³
Oven controls	digital programmer
Inner oven door	double glass
Cooling fan	•
Auto cooking modes	15 preset
Door hinge	–
Oven handle	solid metal
Probe	–
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	single
Oven levels	2
Glide shelves	–
Wire shelves	–
Tray	1 glass
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequecy	120/240 V, 60 Hz
Max amp usage, power rating	16 A – 3400 W
CERTIFICATIONS & WARRANTY	
Certification	UL
Warranty	2 years parts and labor
ACCESSORIES	
	Installation with side trim panel TR30 PRO SO.

RANGETOPS AND COOKTOPS
PROFESSIONAL SERIES

	CB48 6G 00 X **48 RANGETOP 6-BURNER AND GRIDDLE**	**CB36 6 00 X** **36 RANGETOP 6-BURNER**	**CB36 5 00 X** **36 RANGETOP 5-BURNER**
WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	electric	–	–
Design worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	cast iron
Backguard	•	•	•
Flame failure device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle	1100 W		
Griddle dual control	–		
Griddle drip tray	•		
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	10 A – 1080 W	1 A – 1 W	1 A – 1 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

	DB36 6 00 X 36 DROP-IN COOKTOP 6-BURNER	QB36 6 00 X 36 DROP-IN LOW PROFILE COOKTOP 6-BURNER	QB36 5 00 X 36 DROP-IN LOW PROFILE COOKTOP 5-BURNER
WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	–	–	–
Design worktop	stainless steel squared	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	cast iron
Backguard	–	–	–
Flame failure device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1 A – 2 W	1 A – 1 W	1 A – 1 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

	Q36 5 00 X 36 DROP-IN LOW PROFILE COOKTOP 5-BURNER	QB30 4 00 X 30 DROP-IN LOW PROFILE COOKTOP 4-BURNER	Q30 4 00 X 30 DROP-IN LOW PROFILE COOKTOP 4-BURNER
WORKTOP			
Gas zones	5	4	4
Burners type	aluminum	brass	aluminum
Griddle	–	–	–
Design worktop	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	soft touch	solid metal	soft touch
Pan support	cast iron	cast iron	cast iron
Backguard	–	–	–
Flame failure device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1 A – 1 W	1 A – 1 W	1 A – 1 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

	V36 5 00 X 36 COOKTOP 5-BURNER	V24 4 00 X 24 COOKTOP 4-BURNER
WORKTOP		
Gas zones	5	4
Burners type	aluminum	aluminum
Griddle	–	–
Design worktop	stainless steel pressed	stainless steel pressed
Worktop control	knobs	knobs
Knobs	soft touch	soft touch
Pan support	cast iron	cast iron
Backguard	–	–
Flame failure device	•	•
One hand ignition	•	•
Wok adapter	•	•
Simmer ring	•	•
COOKING ZONES		
Wok	13,000 Btu/h	13,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h
Auxiliary	3400 Btu/h	3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1 A – 1 W	1 A – 1 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor

	P30 4 CER NE 30 CERAMIC COOKTOP	P24 4 CER NE 24 CERAMIC COOKTOP
WORKTOP		
Radiant heating zones	4	4
Design worktop	ceramic glass and metal trim	ceramic glass and metal trim
Worktop control	knobs	knobs
Knobs	soft touch	soft touch
COOKING ZONES		
Back right	Ø 7" – 1800 W	Ø 6" – 1200 W
Front right	Ø 6" – 1200 W	Ø 7" – 1800 W
Back left	Ø 6" – 1200 W	Ø 7" – 1800 W
Front left	Ø 5" – 1100 W	Ø 6" – 1200 W
Front left extensible	Ø 9" – 2500 W	
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	24 A – 28 A, 5030 W – 6700 W	22 A – 25 A, 4500 W – 6000 W
CERTIFICATIONS & WARRANTY		
Certification	CSA – UL	CSA – UL
Warranty	2 years parts and labor	2 years parts and labor

COOKTOPS
DESIGN SERIES

	PM36 5 00 X 36 SEGMENTED COOKTOP 5-BURNER	PM36 5 S0 X 36 SEGMENTED COOKTOP 5-BURNER	PM36 3 0G X 36 SEGMENTED COOKTOP 3-BURNER AND GRIDDLE
WORKTOP			
Gas zones	5	5	3
Burners type	brass	brass	brass
Griddle	–	–	1
Induction zones	–	–	–
Design worktop	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	cast iron
Backguard	–	–	–
Flame failure device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	–	–	–
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6500 Btu/h	6500 Btu/h	6500 Btu/h
Auxiliary	–	–	–
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle	–	–	800 W
Griddle dual control	–	–	•
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	1 A – 1 W	1 A – 1 W	10 A – 800 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

	PM36 3 I0 X 36 COOKTOP 3-BURNER AND 2 INDUCTION ZONES	PM36 1 IG X 36 COOKTOP 1-BURNER, 2 INDUCTION ZONES AND GRIDDLE	PM36 0 IG X 36 COOKTOP 5 INDUCTION ZONES
WORKTOP			
Gas zones	3	1	–
Burners type	brass	brass	–
Griddle	–	1	–
Induction zones	2	1	5
Design worktop	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Pan support	cast iron	cast iron	–
Backguard	–	–	–
Flame failure device	•	•	–
One hand ignition	•	•	•
Wok adapter	•	•	–
Simmer ring	–	–	–
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	–
Rapid	11,000 Btu/h	–	–
Semi-rapid	6500 Btu/h	–	–
Auxiliary	–	–	–
Simmer rate	750 Btu/h	750 Btu/h	–
Griddle	–	800 W	–
Griddle dual control	–	•	–
Griddle drip tray	–	–	–
Center	–	–	Ø 10¼" – 3000 W
Back center			
Front center			
Back right	Ø 5 11/16" – 1800 W	Ø 5 11/16" – 1800 W	Ø 5 11/16" – 1800 W
Front right	Ø 5 11/16" – 1800 W	Ø 5 11/16" – 1800 W	Ø 5 11/16" – 1800 W
Back left	–	–	Ø 5 11/16" – 1800 W
Front left	–	–	Ø 5 11/16" – 1800 W
Front left extensible	–	–	–
Residual heat indicator	•	•	•
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	13.5 A – 15.5 A, 2800 W – 3700 W	20.2 A – 22.2 A, 3600 W – 4500 W	40 A – 45.8 A, 8300 W – 11,000 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

	P36 5 I X 36 COOKTOP 5 INDUCTION ZONES	P30 4 I X 36 COOKTOP 4 INDUCTION ZONES
WORKTOP		
Gas zones	–	–
Burners type	–	–
Griddle	–	–
Induction zones	5	4
Design worktop	ceramic glass with stainless steel frame	ceramic glass with stainless steel frame
Worktop control	touch	touch
COOKING ZONES		
Center	Ø 11" – 3600 W	
Back center		Ø 6½" – 2200 W
Front center		Ø 8⅔" – 2800 W
Back right	Ø 8⅔" – 2800 W	
Front right	Ø 6½" – 2200 W	Ø 11" – 2200 W
Back left	Ø 6½" – 2200 W	
Front left	Ø 8⅔" – 2800 W	Ø 11" – 3600 W
Front left extensible	–	–
Residual heat indicator	•	•
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120/240 Vac, 60 Hz	120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 9600 W	40 A – 7200 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor

VENTILATION
PROFESSIONAL SERIES

	KU48 PRO 2X 48 UNDERMOUNT CANOPY HOOD, 2 MOTOR	KU36 PRO 2X 36 UNDERMOUNT CANOPY HOOD, 2 MOTOR	KU48 PRO 1X 48 UNDERMOUNT CANOPY HOOD, 1 MOTOR
VENTILATION			
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	2	2	1
Speed	3	3	3
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Halogen lights	4	4	2
Filters	baffle stainless steel	baffle stainless steel	aluminum mesh
Max extraction power	1200 CFM	1200 CFM	600 CFM
Noise	59 dBA	59 dBA	59 dBA
Front bar	–	–	–
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	6.6 A – 800 W	6.6 A – 800 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor
NOTES			
	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Medium duct cover (item 901263) and full-width duct cover (item 901261), air bracket (item 901264).	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Medium duct cover (item 901263) and full-width duct cover (item 901265), air bracket (item 901264).	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262) and full-width duct cover (item 901261). Narrow duct cover for ceiling height 8-10' (item 901281) is available.

	KU36 PRO 1X 36 UNDERMOUNT CANOPY HOOD, 1 MOTOR	KU30 PRO 1X 30 UNDERMOUNT CANOPY HOOD, 1 MOTOR	KU24 PRO 1X 24 UNDERMOUNT CANOPY HOOD, 1 MOTOR
VENTILATION			
Hood finishing	stainless steel	stainless steel	stainless steel
Motor	1	1	1
Speed	3	3	3
Hood control	electronic with buttons	electronic with buttons	electronic with buttons
Halogen lights	2	2	2
Filters	aluminum mesh	aluminum mesh	aluminum mesh
Max extraction power	600 CFM	600 CFM	600 CFM
Noise	59 dBA	59 dBA	59 dBA
Front bar	–	–	–
ELECTRICAL REQUIREMENTS			
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor
OPTIONALS			
	European baffle filters available	European baffle filters available	European baffle filters available
NOTES			
	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262) and full-width duct cover (item 901265). Narrow duct cover for ceiling height 8-10' (item 901281) is available.	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262) and full-width duct cover (item 901266). Narrow duct cover for ceiling height 8-10' (item 901281) is available.	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers. Recirculation kit (item 901154) can be installed in combination with the narrow duct cover (item 901262). Narrow duct cover for ceiling height 8-10' (item 901281) is available.

	KU36 PRO 1 XV 36 UNDERMOUNT CANOPY HOOD, 1 MOTOR	KU30 PRO 1 XV 30 UNDERMOUNT CANOPY HOOD, 2 MOTOR
VENTILATION		
Hood finishing	stainless steel	stainless steel
Motor	1	1
Speed	3	3
Hood control	slider	slider
Halogen lights	2	2
Filters	aluminum mesh	aluminum mesh
Max extraction power	440 CFM	440 CFM
Noise	56 dBA	56 dBA
Front bar	–	–
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor
NOTES		
	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable duct cover (item 901262). Narrow duct cover for ceiling height 8-10' (item 901281) is available.	All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable duct cover (item 901262). Narrow duct cover for ceiling height 8-10' (item 901281) is available.

	KIN36 PRO X 36 BAFFLE INSERT HOOD	KIN30 PRO X 30 BAFFLE INSERT HOOD
VENTILATION		
Hood finishing	stainless steel	stainless steel
Motor	2	1
Speed	3	3
Hood control	electronic with buttons and remote control	double electronic slider and remote control
Halogen lights	4	2
Filters	baffle stainless steel	baffle stainless steel
Max extraction power	1000 CFM	600 CFM
Noise	59 dBA	59 dBA
Front bar	–	–
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	6.6 A – 800 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor
NOTES		
	Air bracket (item 901264).	Air bracket (item 901264).

VENTILATION
DESIGN SERIES

	KG48 CONX 48 HOOD, 1 MOTOR	KG36 CONX 36 HOOD, 1 MOTOR
VENTILATION		
Hood finishing	stainless steel finishing and glass	stainless steel finishing and glass
Motor	1	1
Speed	3	3
Hood control	touch	touch
Halogen lights	2	2
Filters	baffle	baffle
Max extraction power	600 CFM	600 CFM
Noise	59 dBA	59 dBA
Front bar	–	–
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor
OPTIONALS		
	Recirculation kit (item 901154)	Recirculation kit (item 901154)
NOTES		
	Duct cover included.	Duct cover included.

	K48 CON X WALLMOUNT HOOD, 1 MOTOR	K36 CON X WALLMOUNT HOOD, 1 MOTOR
VENTILATION		
Hood finishing	stainless steel	stainless steel
Motor	1	1
Speed	3	3
Hood control	electronic	electronic
Halogen lights	2	2
Filters	aluminum mesh	aluminum mesh
Max extraction power	600 CFM	600 CFM
Noise	59 dBA	59 dBA
Front bar	–	–
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor
OPTIONALS	Recirculation kit (item 901154)	Recirculation kit (item 901154)
NOTES	Duct cover included.	Duct cover included.

VENTILATION
MASTER SERIES

	K48 HD 2X 48 HOODS, 2 MOTOR	K36 HD 2X 36 HOODS, 2 MOTOR
VENTILATION		
Hood finishing	stainless steel	stainless steel
Motor	2	2
Speed	3	3
Hood control	electronic with buttons	electronic with buttons
Halogen lights	4	4
Filters	baffle stainless steel	baffle stainless steel
Max extraction power	1200 CFM	1200 CFM
Noise	59 dBA	59 dBA
Front bar	–	–
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V ,60 Hz
Max amp usage, power rating	6.6 A – 800 W	6.6 A – 800 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor
NOTES	All Master hoods can be installed under 12" deep wall cabinets or with the optional height-adjustablemedium and full-width duct covers. Medium duct cover (item 901263) and full-width duct cover (item 901261), air bracket (item 901264).	All Master hoods can be installed under 12" deep wall cabinets or with the optional height-adjustablemedium and full-width duct covers. Medium duct cover (item 901263) and full-width duct cover (item 901265), air bracket (item 901264).

VENTILATION
HERITAGE SERIES

	K48 HER X+KC48 HER NE 48 CANOPY AND BASE HOOD	K36 HER X + KC36 HER NE 36 CANOPY AND BASE HOOD
VENTILATION		
Hood finishing	stainless steel and matt color	stainless steel and matt color
Motor	1	1
Speed	3	3
Hood control	electronic	electronic
Halogen lights	2	2
Filters	baffle stainless steel	baffle stainless steel
Max extraction power	600 CFM	600 CFM
Noise	59 dBA	59 dBA
Front bar	•	•
ELECTRICAL REQUIREMENTS		
Voltage, frequecy	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor
COLOR OPTIONS	NE VI CR	NE VI CR
	K48 HER X + KC48 HER NE K48 HER X + KC48 HER VI K48 HER X + KC48 HER CR	K36 HER X + KC36 HER NE K36 HER X + KC36 HER VI K36 HER X + KC36 HER CR
NOTES		
	The Heritage Series range hood is supplied in two parts. Duct cover included.	The Heritage Series range hood is supplied in two parts. Duct cover included.

ACCESSORIES

SP48 STA X
48" BACKSPLASH
Dimensions W 48" - H 26½"

SP36 STA X
36" BACKSPLASH
Dimensions W 36" - H 26½"

SP30 STA X
30" BACKSPLASH
Dimensions W 30" - H 26½"

SP24 STA X
24" BACKSPLASH
Dimensions W 24" - H 26½"

BS48 HER X
48" BACKSPLASH
Dimensions W 48" - H 26½"

BS36 HER X
36" BACKSPLASH
Dimensions W 36" - H 26½"

901263
MEDIUM DUCT COVER FOR HOOD, 2 MOTOR
Dimensions W 22⅛" - H Install 9-12'

901262
NARROW DUCT COVER TALL FOR HOOD, 1 MOTOR
Dimensions W 9⁷⁄₁₆" - H Install 9-12'

901266
30" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 30" - H Install 9-12'

901265
36" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 36" - H Install 9-12'

901261
48" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 48" - H Install 9-12'

901281
NARROW DUCT COVER SHORT FOR HOOD, 1 MOTOR
Dimensions W 9⁷⁄₁₆" - H Install 8-10'

HK36 HER X
HANDLE KIT 36" FOR HOME REFRIGERATOR

HK24 HER X
HANDLE KIT 24" FOR HOME REFRIGERATOR

ST36 X / ST36 NE / ST36 BI / ST36 GI / ST36 AR / ST36 RO / ST36 VI

ST36 HER CR / ST36 HER NE / ST36 HER VI

36" SIDE TRIM
Dimensions W 30½" - H ¾'

X NE BI GI AR RO VI
NE VI CR

IRF 24 X
ISLAND BACKGUARD HEIGHT ¾" FOR 24" RANGE
Dimensions W 24" - H ¾'

IRF 30 X
ISLAND BACKGUARD HEIGHT ¾' FOR 30" RANGE
Dimensions W 30" - H ¾'

IRF 36 X
ISLAND BACKGUARD HEIGHT ¾' FOR 36" RANGE
Dimensions W 36" - H ¾'

IRF 48 X
ISLAND BACKGUARD HEIGHT ¾' FOR 48" RANGE
Dimensions W 48" - H ¾'

KC48 HER CR
48" HERITAGE CANOPY HOOD
Crema

KC48 HER NE
48" HERITAGE CANOPY HOOD
Nero

KC48 HER VI
48" HERITAGE CANOPY HOOD
Vino

KC36 HER CR
36" HERITAGE CANOPY HOOD
Crema

KC36 HER NE
36" HERITAGE CANOPY HOOD
Nero

KC36 HER VI
36" HERITAGE CANOPY HOOD
Vino

SG36 X
STAINLESS STEEL GRIDDLE

C I PAN
CAST IRON GRIDDLE PLATE

901264
AIR BRACKET FOR HOOD 2 MOTOR

901247
AIR BRACKET Y-ADAPTER FOR KIN 36 PRO INSERT HOOD

901253
KIT BAFFLE FILTERS FOR KU24-36-48

901252
KIT BAFFLE FILTERS FOR KU30

TG
TELESCOPIC GLIDE SHELF F30

TGC
TELESCOPIC GLIDE SHELF 30 AND 36

TGSCS36
TELESCOPIC GLIDE SHELF FOR 36 SELF-CLEAN

TGSCS30
TELESCOPIC GLIDE SHELF FOR 30 SELF-CLEAN

TKS 24 X
TOEKICK FOR 24" RANGES,
ALL SERIES
Dimensions W 24" - H Install 4"

TKS 30 X
TOEKICK FOR 30" RANGES,
ALL SERIES
Dimensions W 30" - H Install 4"

TKS 36 X
TOEKICK FOR 36" RANGES,
ALL SERIES
Dimensions W 36" - H Install 4"

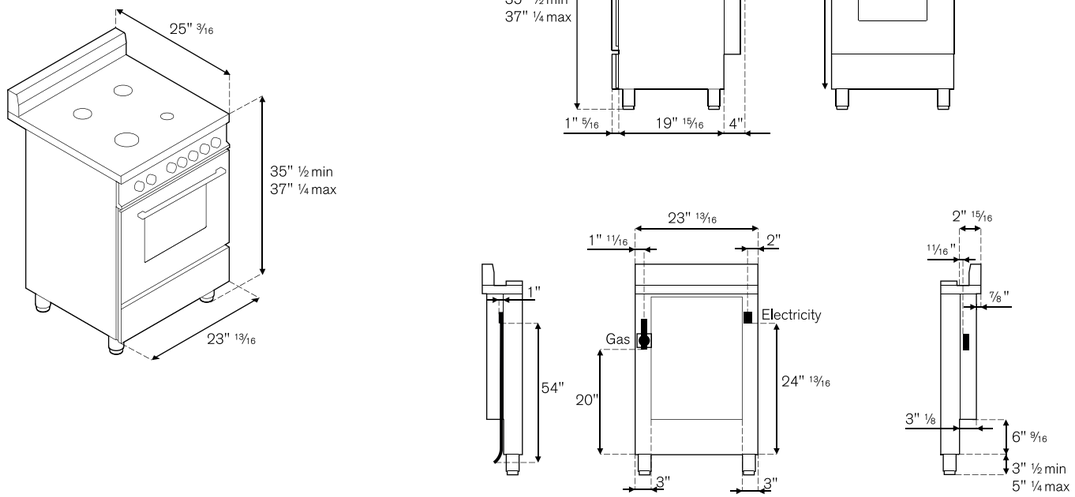
TKS 48 X
TOEKICK FOR 48" RANGES,
ALL SERIES
Dimensions W 48" - H Install 4"

901256
DUCT EXTENSION KIT FOR ALL
CON HOOD MODELS
Dimensions W min 30¾" - H max 52¾"
Install 9-12'

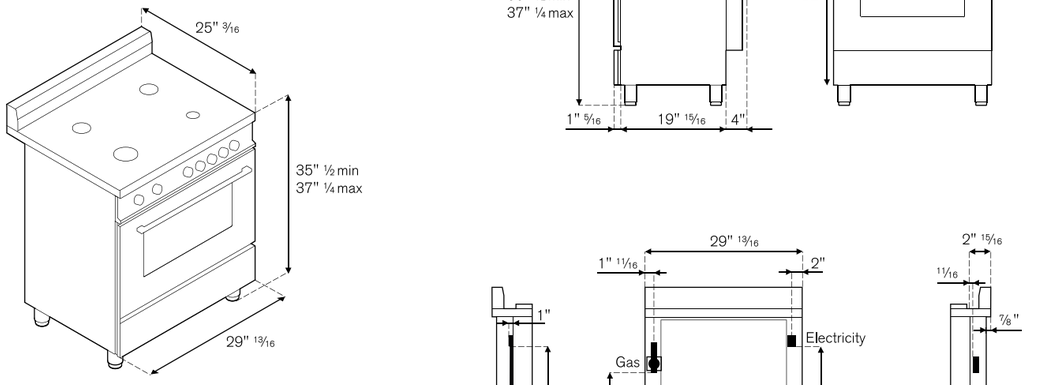
901255
DUCT EXTENSION KIT FOR ALL
CON HOOD MODELS
Dimensions W min 30¾" - H max 51$^{25}/_{32}$"
Install 9-12'

INSTALLATION DRAWINGS

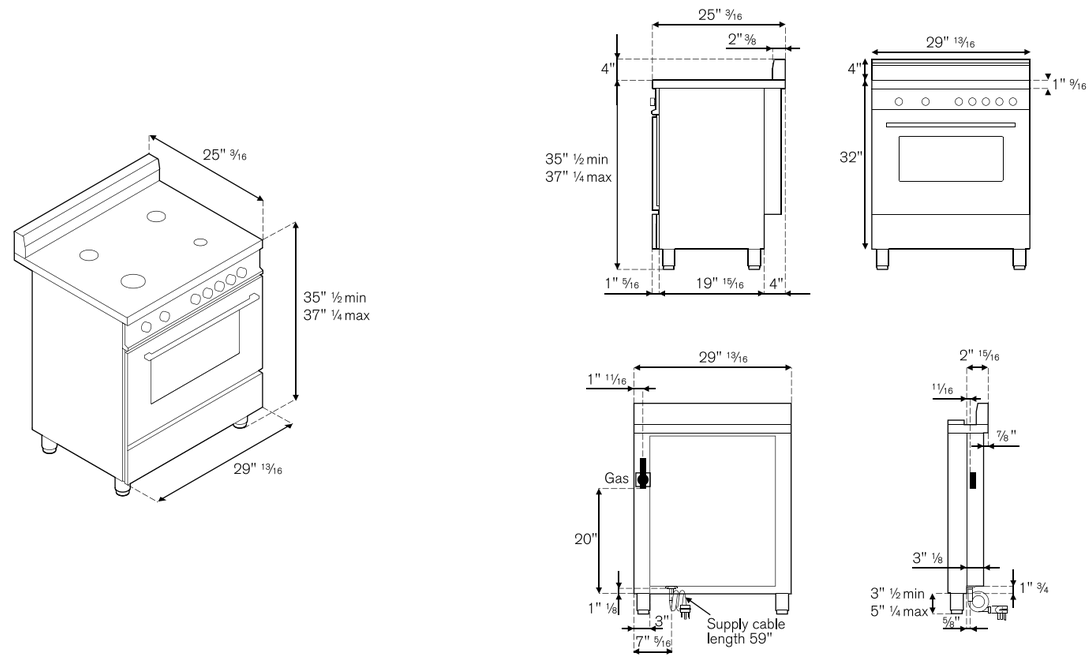
PRO24 4 GAS X



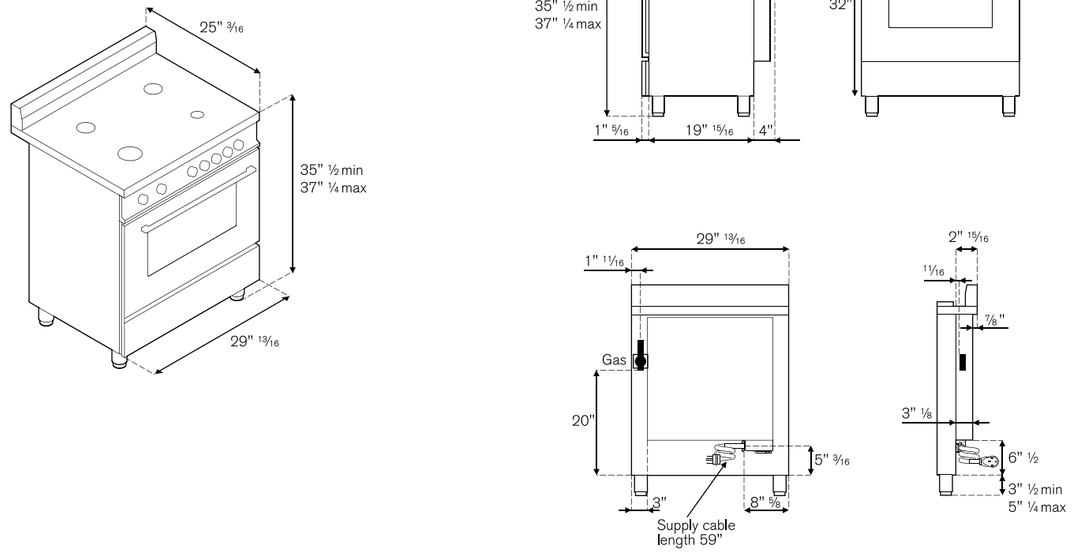
PRO30 4 GAS X
MAS30 4 GAS XT
MAS30 4 GAS XE



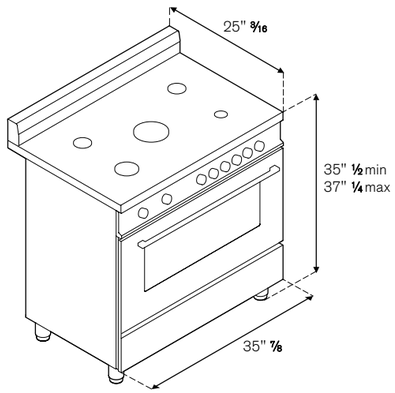
PRO30 4 DFS X
MAS30 4 DFS XT

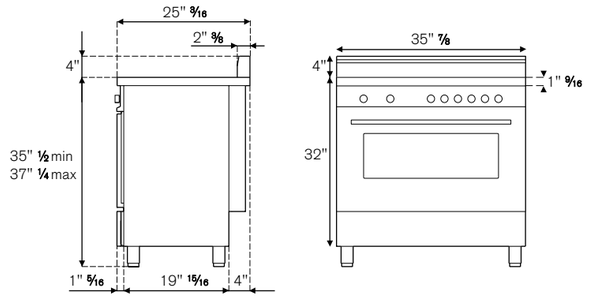


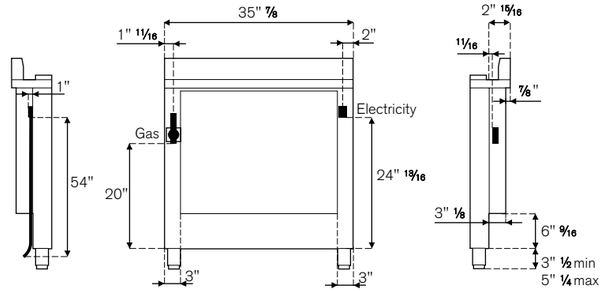
MAS30 4 DFM XE



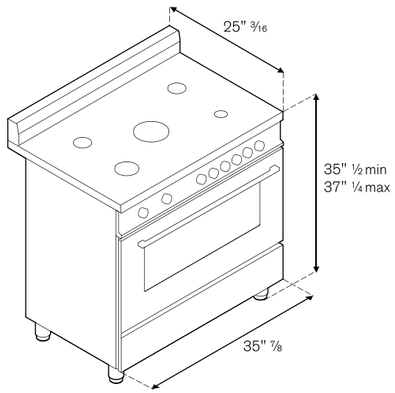
PRO36 5 GAS X
PRO36 6 GAS X
MAS36 5 GAS XT
MAS36 5 GAS XE
HER36 6 GAS NE

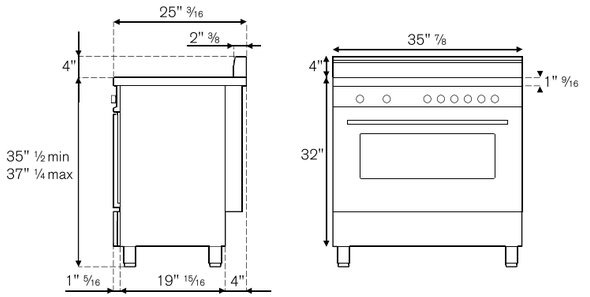


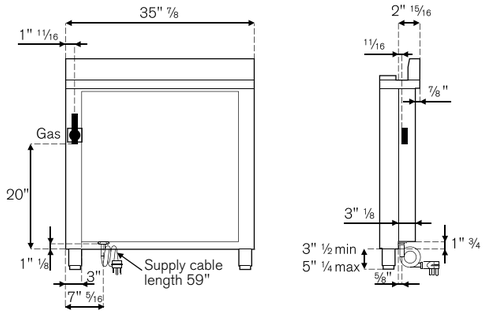




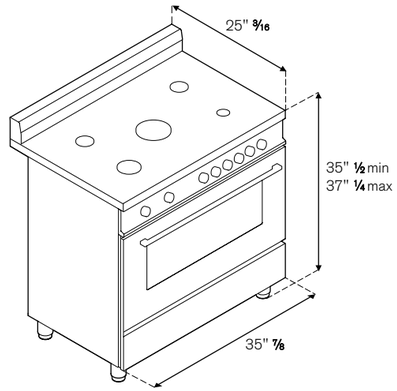
PRO36 6 DFS X
MAS36 5 DFS XT

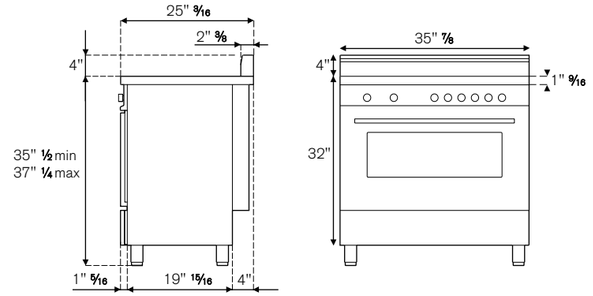


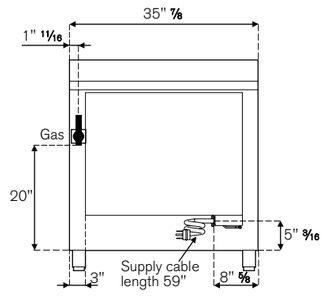


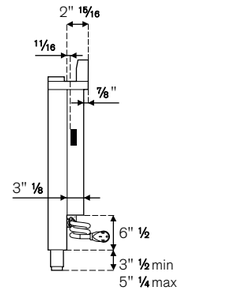


MAS36 5 DFM XE

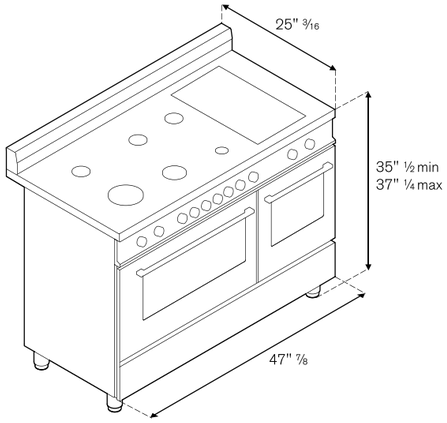


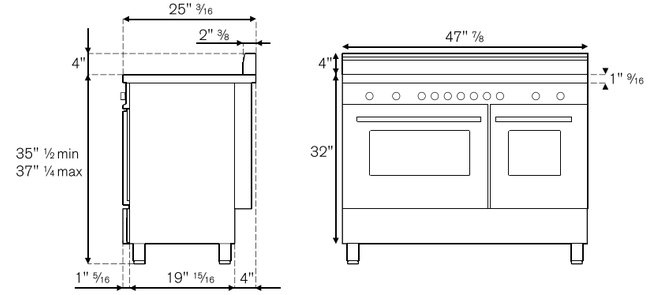


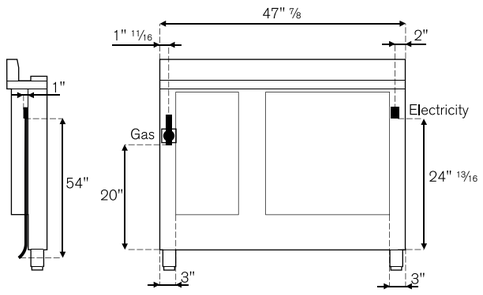


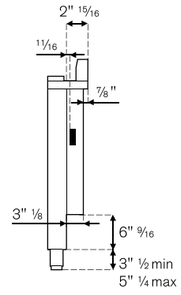


PRO48 6G GAS X
MAS48 6G GAS XT
HER48 6G GAS NE

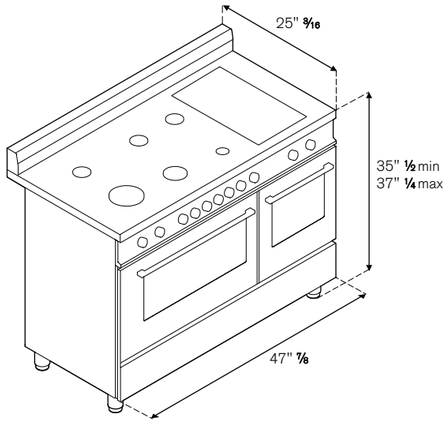


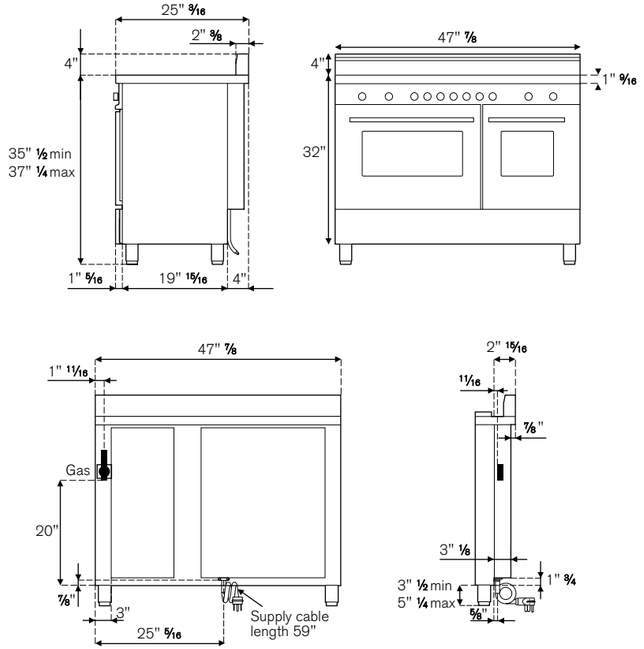




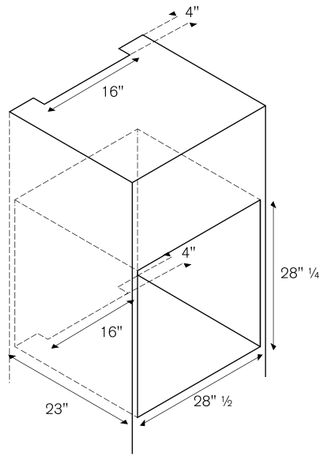


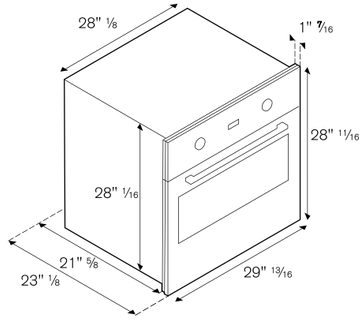
MAS48 6G DFS XT
PRO48 6G DFS X



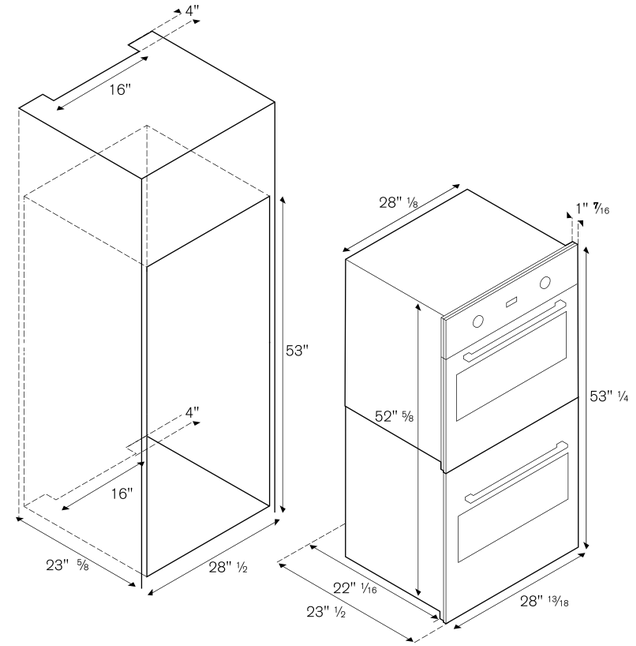


F30 PRO XT
F30 PRO XE
F30 PRO X

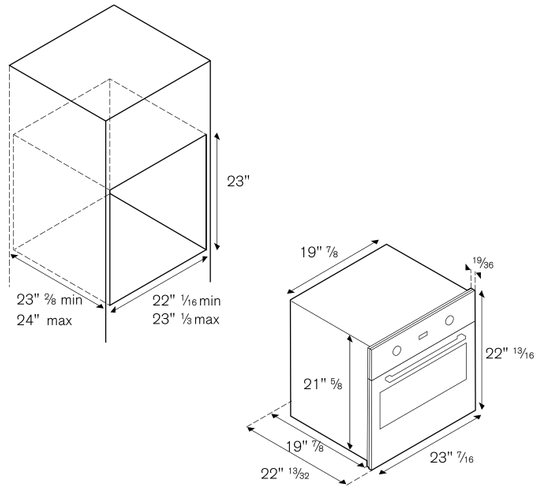




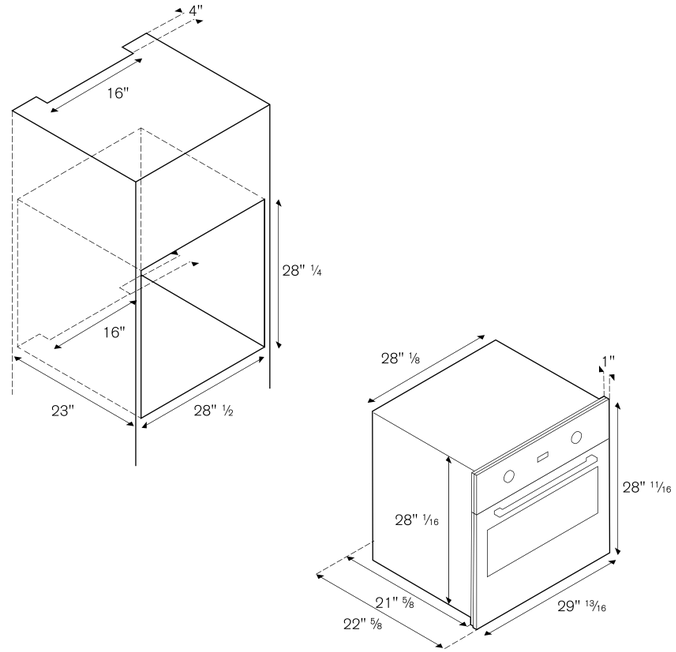
FD30 PRO XT
FD30 PRO XE



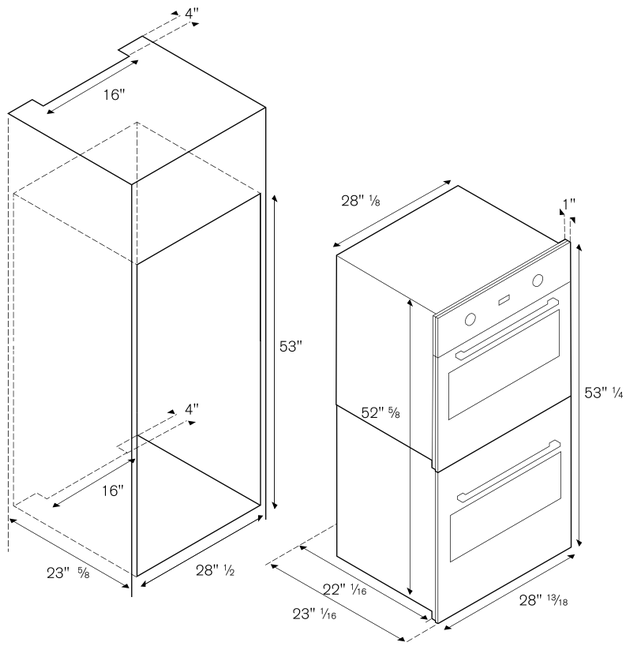
F24 PRO XV



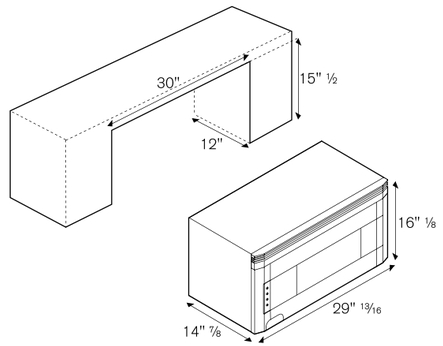
F30 CON XT
F30 CON XE
F30 PRO XV



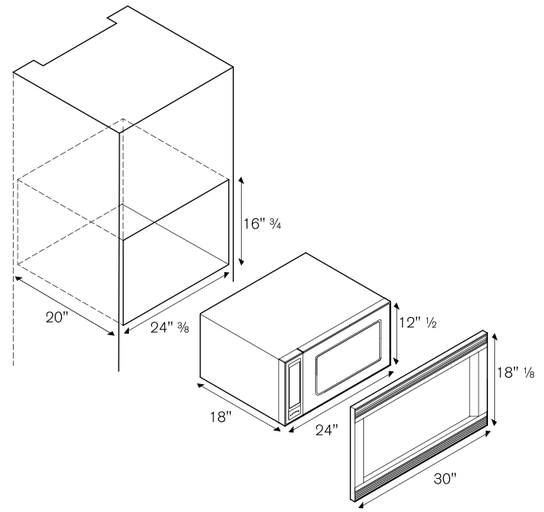
FD30 CON XT
FD30 CON XE
FD30 PRO XV



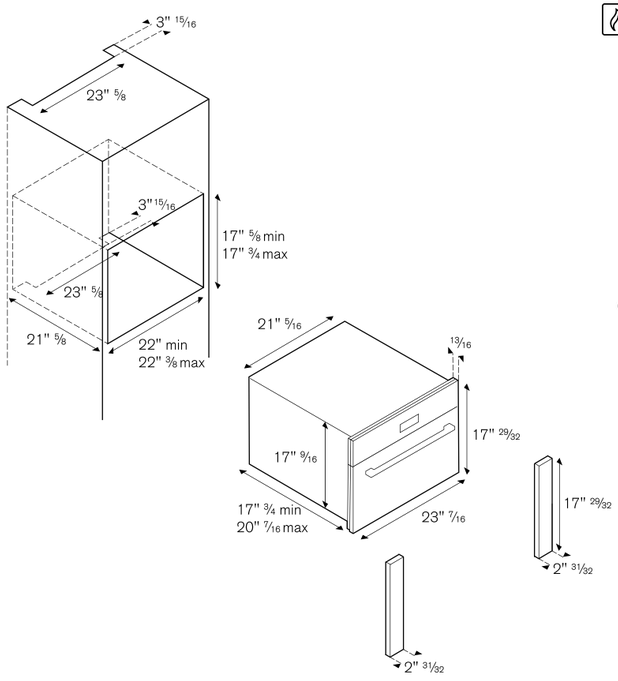
KO 30 PRO X



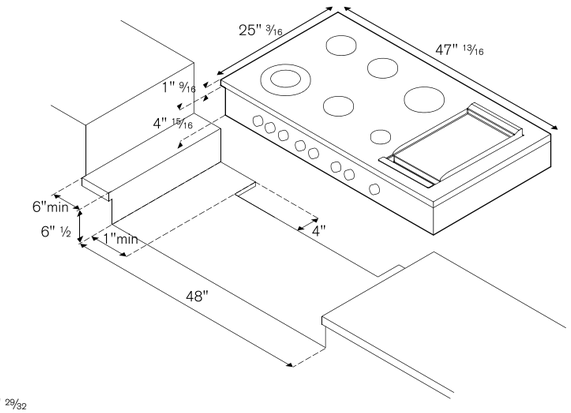
MO 30 STANE
FR30 PRO B



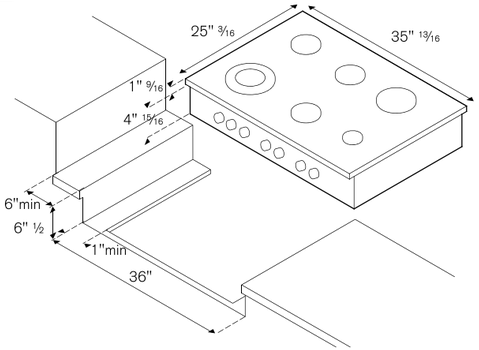
SO 45 PRO X



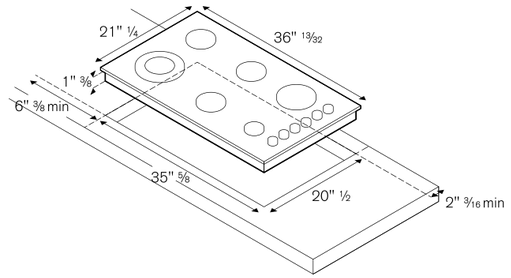
CB48 6G 00 X



CB36 6 00 X
CB36 5 00 X



DB36 6 00 X



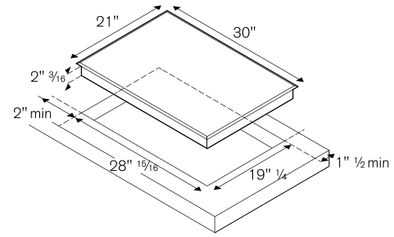
QB36 6 00 X
QB36 5 00 X
Q36 5 00 X

QB30 4 00 X
Q30 4 00 X

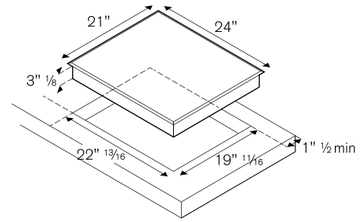
V36 5 00 X

V24 4 00 X

P30 4 CER NE



P24 4 CER NE



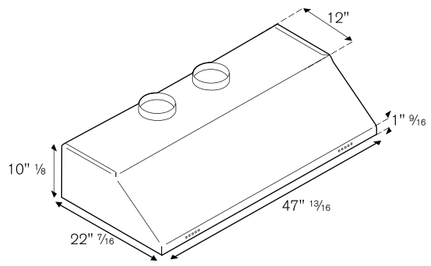
PM36 5 00 X
PM36 5 S0 X
PM36 3 0G X
PM36 3 I0 X
PM36 1 IG X

PM36 0 IG X

P36 5 I X

P30 4 I X

KU48 PRO 2X



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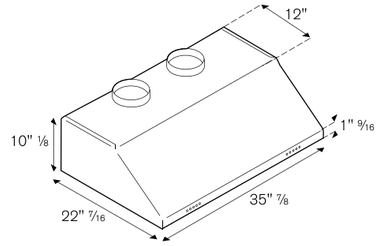
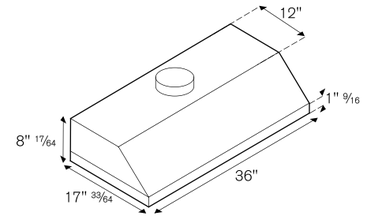


KU36 PRO 1 XV



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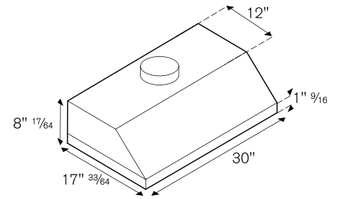

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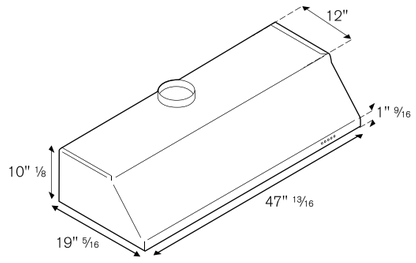

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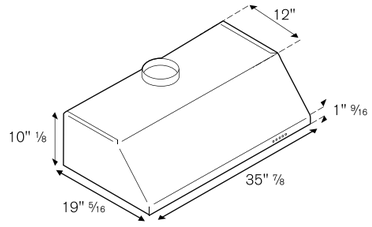
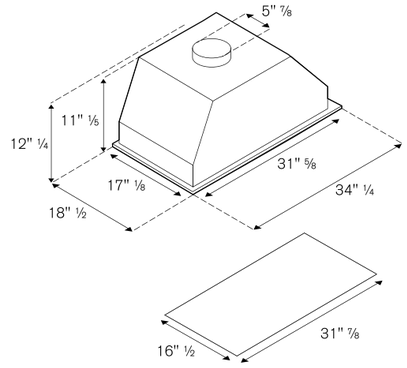


KIN36 PRO X



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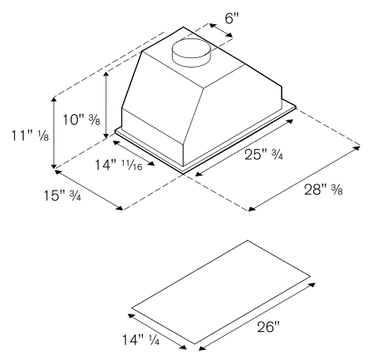

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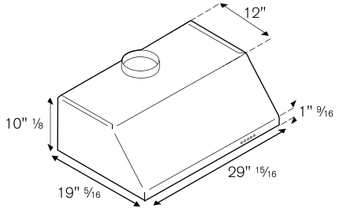
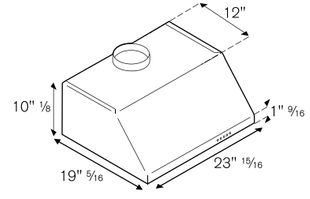
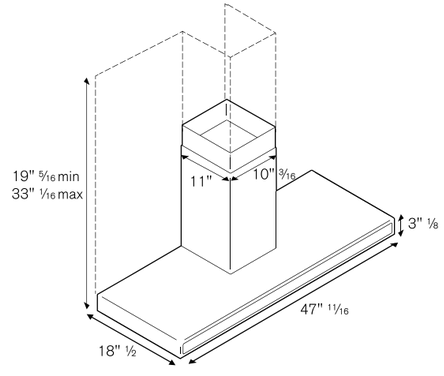


KU24 PRO 1X



KG48 CON X



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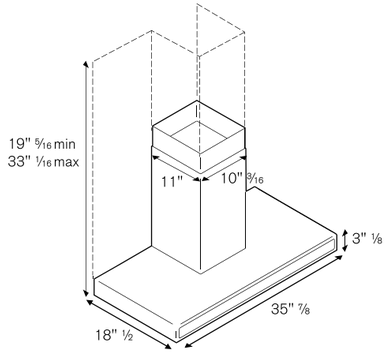

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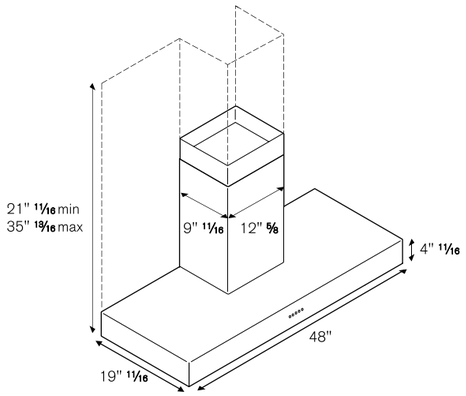
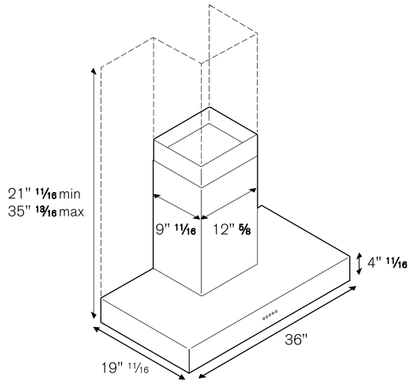
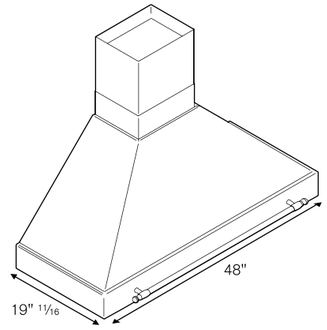
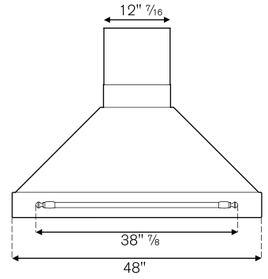


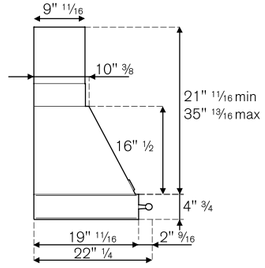
K36 CON X



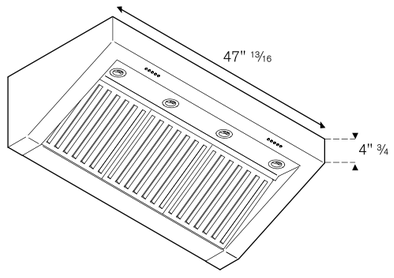
K48 HER X + KC48 HER NE



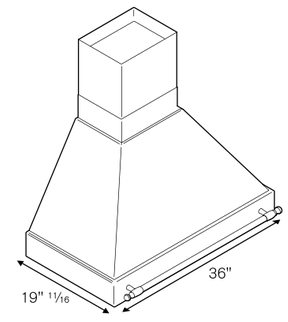


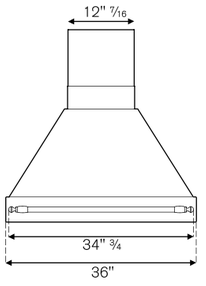


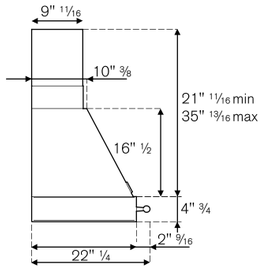
K48 HD 2X



K36 HER X + KC36 HER NE







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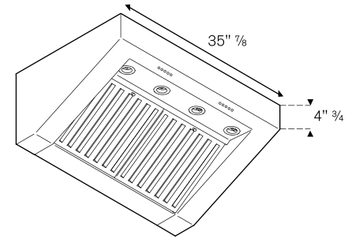
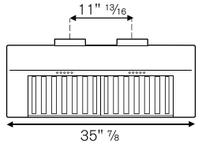
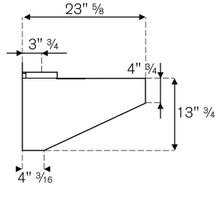
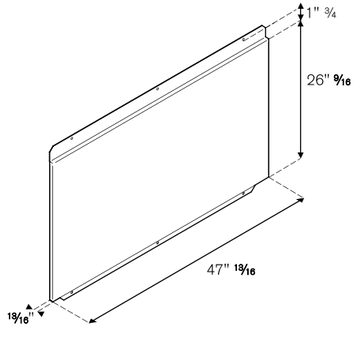






SP48 STA X



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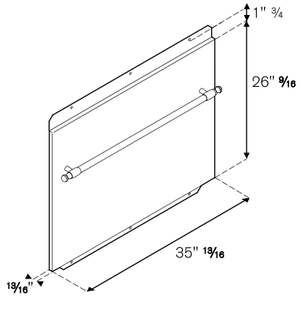

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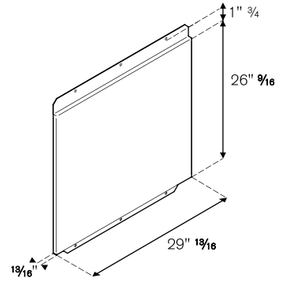
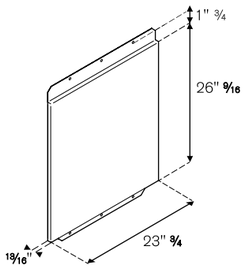
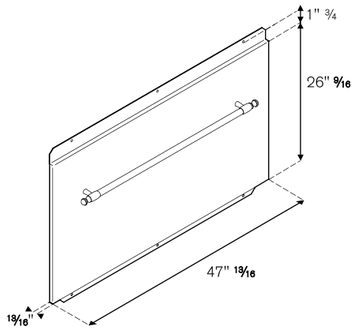


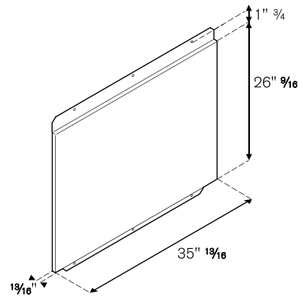
SP24 STA X



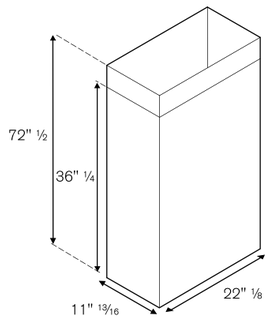
BS48 HER X



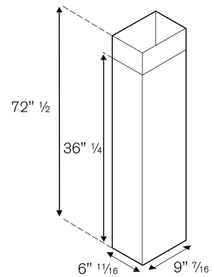
BS36 HER X



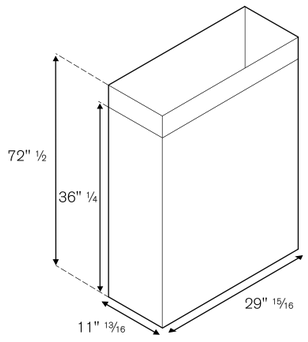
901263



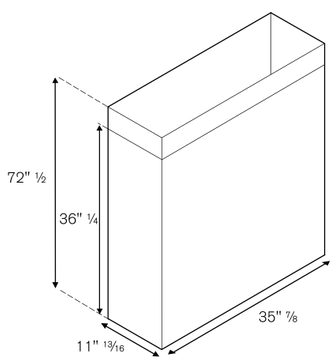
901262



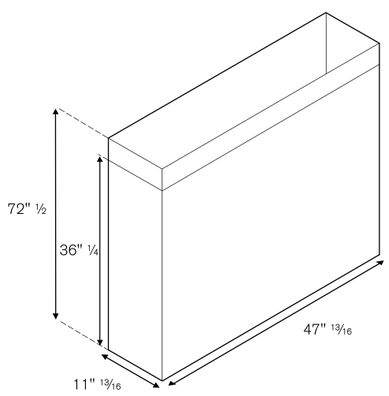
901266



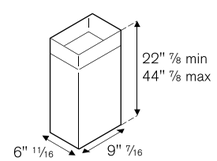
901265



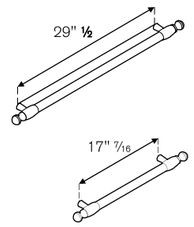
901261



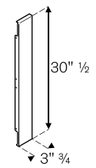
901281



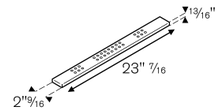
HK36 HER X
HK24 HER X



ST36 X
ST36 NE
ST36 BI
ST36 GI
ST36 AR
ST36 RO
ST36 VI
ST36 HER CR
ST36 HER NE
ST36 VI



IRF 24 X



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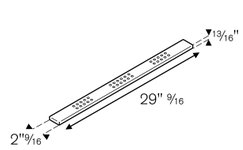

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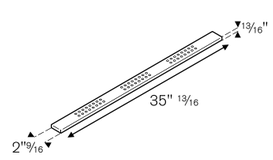

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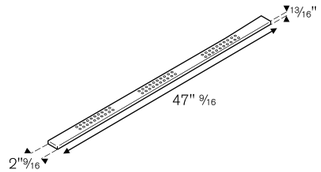
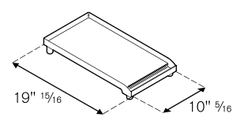


SG36 X



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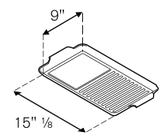

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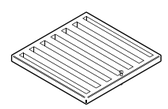

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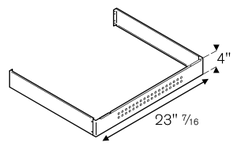

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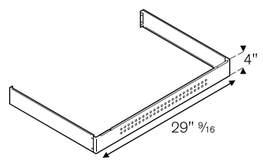

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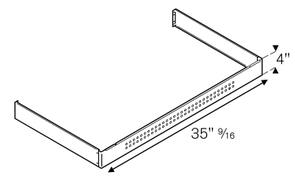

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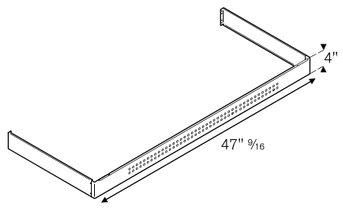

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